



# ISO CERTIFICATE



**CERTIFICATE**

Certificate Number: 3770167

This is to certify that  
**SURYADATTA EDUCATION FOUNDATION'S  
SURYADATTA GROUP OF INSTITUTES, PUNE**  
Registered Office & SMIR  
2074, Sadashiv Peth, Vijayanagar Colony  
Pune, Maharashtra - 411 030, India

has implemented and maintains a Quality Management System

with

Scope: Provision of Management & IT Educational Services leading to Diploma and Degree courses in the disciplines such as Management, IT, International Business, Materials & Logistics Management, Financial Services, Affiliated to University of Pune.

that meets the requirements of the standard:

**ISO 9001:2008**

Quality Management Systems - Requirements  
Exclusions: 7.3, 7.5.2 & 7.6

The file that forms the basis of this certificate:

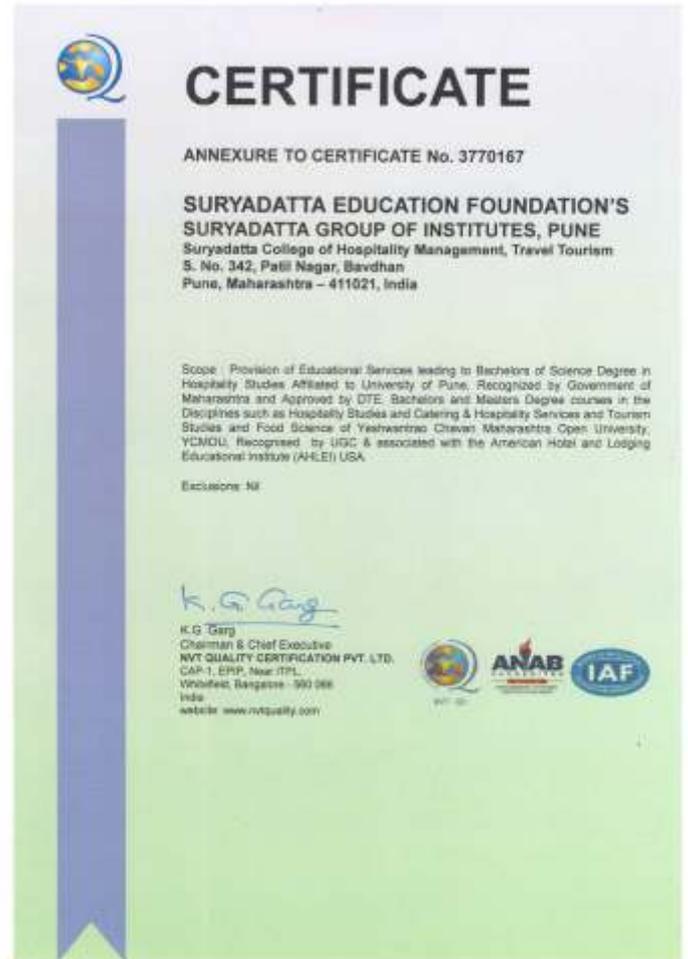
Date of Initial Certification : 26 Feb 2018  
Date of Current Revision : 1 Feb 2017  
Certification Expiry Date : 14 Sep 2018

*K. G. Garg*  
K.G. Garg  
Chairman & Chief Executive  
NVT QUALITY CERTIFICATION PVT. LTD.  
CAP-1, ERP, Near IITL,  
Whitefield, Bangalore - 560 066  
India  
website: www.nvtquality.com

ANAB IAF

AME IS A MEMBER OF INTERNATIONAL ACCREDITATION FORUM (IAF)

Note: Please verify current validity of certificate from NVT Quality Certification Pvt. Ltd.  
www.nvtquality.com



**CERTIFICATE**

ANNEXURE TO CERTIFICATE No. 3770167

**SURYADATTA EDUCATION FOUNDATION'S  
SURYADATTA GROUP OF INSTITUTES, PUNE**  
Suryadatta College of Hospitality Management, Travel Tourism  
S. No. 342, Patil Nagar, Bavdhan  
Pune, Maharashtra - 411021, India

Scope: Provision of Educational Services leading to Bachelors of Science Degree in Hospitality Studies Affiliated to University of Pune, Recognized by Government of Maharashtra and Approved by DTE. Bachelors and Masters Degree courses in the Disciplines such as Hospitality Studies and Catering & Hospitality Services and Tourism Studies and Food Science of Yashwantrao Chavan Maharashtra Open University, YCMOU, Recognized by UGC & associated with the American Hotel and Lodging Educational Institute (AHEI) USA.

Exclusions: Nil

*K. G. Garg*  
K.G. Garg  
Chairman & Chief Executive  
NVT QUALITY CERTIFICATION PVT. LTD.  
CAP-1, ERP, Near IITL,  
Whitefield, Bangalore - 560 066  
India  
website: www.nvtquality.com

ANAB IAF

## Quality Policy

The Suryadatta Group of Institutes is committed to Excellence in imparting Quality Education in all the courses that it offers including Management, International Business, Information Technology, Bio-Informatics and Bio-Technology, Journalism, Media and Mass Communication, Hospitality and Tourism besides Interior Design and Fine Arts.

The Suryadatta Group of Institutes aims at total customer satisfaction through its continual enhancement of its Educational Systems, Industry Interaction, Processes, Teaching Methodologies, Faculty Skills, Learning Resources, Inspiring Creativity, Nurturing Innovation and Quality of Service for remaining the ultimate destination in Quality Education.

The Group's unequivocal belief in the measure of its Success lies in the empowering of its products, the Students, into dynamic Professionals and sensitive human beings, making invaluable contributions to Society as Catalysts for Change.

The Quality Policy shall be strictly adhered to and implemented in letter and spirit, with continual monitoring at the highest level of Management for consistency in approach and effectiveness in all its dimensions.



# About

*Zest is the outer peel of a lemon or orange, which chefs scrape into their dishes when they want to add some tartness, tanginess and spice to a recipe.*

*The alumni and students of SCHMTT live with the same kind of spice and have a "zest for their careers." In other words, they live their lives with a lot of flavor and gusto.*

*Zest is also defined as zeal or enthusiasm. Our alumni have put their heart and soul into their careers. They have carved out a niche for themselves in their chosen arena of the Hospitality Industry- hotels, cruise lines, travel sector, restaurants, quick service restaurants and their own businesses.*

*We at SCHMTT enjoy and relish their achievements!*

*Editorial Team*

# PRINCIPAL'S MESSAGE



**Prof. Dr. Shefali Joshi**  
Principal - In charge

As a Principal of Suryadatta College of Hospitality Management & Travel Tourism (SCHMTT), we are honored to serve such an esteemed group of students, teachers, staff, parents and community members.

Our Institute is in the midst of great change to meet the ever-evolving needs of our Hospitality students and the world in which we live. This year, students and teachers will continue educational reform designed to improve teaching and increase student learning.

Therefore, we plead to all parents to be actively involved in your child's education by ensuring regular attendance at Institute and by providing your ward with an appropriate environment in which to complete his/her academic assignments.

Rigorous academics and scientifically designed modules are offered to the students which result in the holistic development of the students. Supplementary courses are offered to the students to enable them to do multitasking after joining the Hospitality sector. This gives an added advantage to the students in the job market.

As a part of Extensive Industry Institute initiative, SCHMTT regularly organizes industrial visits, seminars and workshops serving as a platform where senior executives from the corporate world share their valuable experiences.

SCHMTT has frequently invited the Industry experts as Guest Speakers to the campus there by giving an opportunity to our students to interact with these stalwarts from the industry and to benefit from the experience. Suryadatta has organized several State Level and National Level seminars and workshops during which the experts from the Industry share their valuable experience with the budding Managers of Suryadatta.

I welcome you on behalf of the Management & Staff of the Institute to explore the world of Hospitality Management.

## ABOUT SCHMTT

SCHMTT was established in 2004. It is affiliated to Savitribai Phule Pune University (S.P.P.U.) Approved by DTE, recognized by Govt. of Maharashtra & a recognized Study Center for YCMOU.

Suryadatta College of Hospitality Management & Travel Tourism offers the B.Sc- Hospitality Studies Program of the Savitribai Phule Pune University (S.P.P.U.). Being the recognized study center of YCMOU it also offers Bachelors & Masters Programs in Hospitality Studies, Travel & Tourism.

The aim of SCHMTT is to train and groom the students to become successful hospitality professionals.

The experienced and well qualified faculty ensures that the students receive the necessary theoretical and practical knowledge as per the curriculum. Apart from knowledge and technical skills, soft skills such as good communication skills coupled with creative thinking, commitment and confidence are crucial to succeed in the Hospitality Industry - this is imparted through guest lectures and constant follow up by the faculty.

In addition to the regular academics SCHMTT also organizes Industry visits, Seminars by Hospitality professionals, Theme lunches and food festivals. This gives the students the latest knowledge of the Industry and a hand on experience in the areas of marketing, event management.

Our students have been placed in branded hotels in India and abroad. Some of our students are also pursuing higher studies abroad.

# CHAIRMAN'S MESSAGE



**Prof. Dr. Sanjay B Chordiya**  
Founder President & Chairman

Dear Friends,

India is a key player in the rapidly changing global economy. Many factors have fallen in place for Indian economic growth. There has been a steady flow of reforms focused on areas like governance, ease of doing business and fiscal prudence. In this scenario, there is an urgent need for world class business leaders trained in B Schools.

For young Managers, the entire world ought to be their market place, with global barriers shrinking. And India is truly at its best, as the undisputed leader of knowledge capital. The young Managers of tomorrow need to ride this wave by putting their expertise to good use in the Industry. This scenario has resulted into the launch of independent programs in foreign countries. International placements and job opportunities have also received an impetus.

The Service sector contributes to the highest economic growth not only in India, but across the globe. Hospitality & Tourism Sector in India requires trained professionals in huge numbers. Thus, there will never be a surplus of institutions imparting quality education in this field.

The Suryadatta Group has emerged as a reputed brand devoted to quality management education by Industry leaders with proven track records. The Suryadatta Group is a virtual melting point of aspiring managers comprising a diverse social, geographical and lingual mix from across the Country, bringing with them all the advantages typical of a hybrid group. Its novel Curriculum aims at providing a level-playing field for its students when they foray into the corporate world. It also provides its students with the tools and techniques for bringing about a synergy between functional knowledge and the right management approach.

Combining the best of Indian sensibilities with a Western outlook in its teaching methodologies, given its reputation for quality higher education, the Suryadatta Group of Institutes provides a constantly challenging and dynamic learning environment, set amidst state-of-the-art infrastructure, driven by creativity and competition, supported by state-of-the-art technology and an eclectic pedagogy. Suryadatta's unique feature is its "Holistic approach" to teaching that lays great amount of emphasis upon the student's Intelligence Quotient, Emotional Quotient and Spiritual Quotient, through a wide array of curricular, co-curricular and extra-curricular activities. This has brought about a paradigm shift in the teaching module, broadening the overall perspective of the managers as catalysts for change in the global environment.

Let me assure you that when you leave the portals of Suryadatta, you will definitely have a greater endurance in the corporate jungle, poised to be on the cutting edge of your career as multi-faceted professional in the brave new corporate world.

Here's wishing you peace, prosperity and progress,

With warm regards and good wishes,

Prof. Dr. S.B. Chordiya  
Founder President & Chairman



# OUR ESTEEMED RECRUITERS

 ITC - WELCOMGROUP Hotels, palaces and resorts	 Holiday Inn	 Pizza Hut	 NOVOTEL HOTELS
 TAJ Hotels Resorts and Palaces	 Ista HOTELS	 JAYPEE HOTELS The Hospitality Professionals	 ibis HOTEL
 Oberoi Hotels & Resorts	 Regent HOTELS & RESORTS	 THE ORCHID — FIVE STAR SCOTTEL HOTEL — FRIENDLY, ECO-FRIENDLY	 lemon tree HOTELS
 ROYAL MERIDIEN	 Marriott HOTELS - RESORTS - SUITES	 GRAND HYATT	 Sun-n-Sand
 SHANGRI-LA HOTELS AND RESORTS	 FOUR POINTS BY SHERATON	 KFC	 Domino's Pizza
 SUBWAY	 Radisson HOTELS & RESORTS	 WESTIN HOTELS & RESORTS	 OVER 250 YEARS OF DISCOVERY COX & KINGS ESTD 1758 coxandkings.com
 KESARI World Class Travel Company	 THE LEELA PALACES - HOTELS - RESORTS The Essence of India	 COUNTRY INN Be Our Guest	 ODYSSEY TRAVELLER www.odysseytraveller.com
 Thomas Cook	 sodexo	 T.G.I. FRIDAYS	 McDonald's

# RANKING & AWARDS



GHRDC Hotel Management Institute, Survey 2018



GHRDC Hotel Management Institute, Survey 2017



GHRDC Hotel Management Institute, Survey 2016



GHRDC Hotel Management Institute, Survey 2015



India Education Excellence Awards 2014



GHRDC Hotel Management Institute, Survey 2013



## COURSES OFFERED

Savitribai Phule Pune University (S.P.P.U.) Affiliated Program

**Bachelor of Science (Hospitality Studies) (BSc-HS) 3 years Full Time**

Yashwantrao Chavan Maharashtra Open University, YCMOU Affiliated

**Diploma in Hospitality Studies (1st year)**

**Advanced Diploma in Hospitality Studies (2nd year)**

**Leading to Bachelor's Degree (3rd year)**

Tata Institute Of Social Sciences (TISS) Affiliated

**B. voc. in Hospitality Management (3 years)**

**B. voc. in Hotel Management (3 years)**

# OUR STAR PERFORMER'S

9		Hrishikesh Telange
10		Ketan Patwardhan
11		Ajinkya Kulkarni
12		Azhar Haidermota
13		Manu Mathew
14		Mohammad Tyebjee
15		Rahul Chitnis
16		Vishal Shetty
17		Abhishek Kulkarni
18		Adeer Thiruthummell
19		Firoz Thanawala
20		Meera Joshi

21		Nitin Shetty
22		Kashmira Agavane
23		Rahul Kale
24		Santosh Waghmare
25		Vivek Patel
26		Cyrus Fernandes
27		Vishwajit Parab
28		Nitin More
29		Akshay Deo
30		Vinit Wadekar
31		Sameer Bari
32		Ashwini Toro

33		Harshada Shende
34		Akash Khirsagar
35		Kshitij Thakur
36		Vainateya Sahasrabudhe
37		Sanika Kotasthane
38		Akshay Bhosale
39		Ishita Chopra
40		Tapaswini Gaikwad
41		Nikhil Kanchadkar
42		Kiran Shetty
43		Forum Raval
44		Deepak Nayak

# OUR STAR PERFORMER'S

45		Aniket Sutar
46		Ayesha Chougule
47		Chetan Chauhan
48		Kiran Kadu
49		Ninad Ubhe
50		Parag Phadtare
51		Philip Mathew
52		Swapnil Paralikar
53		Benhur Mantode
54		Sarita Singh
55		Sagar Jadhav
56		Anuj Prabhudesai

57		Bhakti Pagare
58		Konark Veer
59		Rajendra Shinde
60		Shivani Tendulkar
61		Rahul Gadgil
62		Omkar Tamankar
63		Satyajeet Sarkar
64		Lalit Mokashi
65		Jaydeep Panchwadkar
66		Yash Bokil
67		Varada Tulse
68		Dhananjay Gore

69		Adwaid Parab
70		Ameya Kate
71		Sumit Jadhav
72		Sagar Vairage
73		Prameet Dandage
74		Shubham Kaisare
75		Vikrant Marathe
76		Saurabh Burhanpure
77		Tanzif Hussain
78		Prathamesh Hindalge
79		Siddharth Chandodkar
80		Nova Nimji

# OUR STAR PERFORMER'S

81		Mayuresh Phansalkar
82		Rishabh Mahajan
83		Sanket Hulawale
84		Shubhankar Joshi
85		Varun Chinchwadkar
86		Tanuja Thombre
87		Tanmay Pachlak
88		Anuja Barge
89		Isha Limaye
90		Ajinkya More
91		Adarssh Bhagwat
92		Swapnil Jadhav

93		Gaurav Kashikedar
94		Dhaval Vyas
95		Shravan Deshpande
96		Priyesh Shinde
97		Sunit Chebbi
98		Praful Bafna
99		Mohit Sheode
100		Saurabh Bhosale
101		Mohsim Musa Shaikh
102		Prateek Sharma
103		Bibek Thapa
104		Shreya Bharamgude

105		Jayesh Gawate
106		Mohnish Mutkure
107		Jaydeep Mahabaleshwarkar
108		Akshata Karasgimath



ENABLING SUSTAINABLE  
DEVELOPMENT

## Hrishikesh Telange

2004-2007  
Sales Manager at Clarks Inn, Pune



SCHMTT provided a solid foundation for my professional development. It also provided me with the confidence and springboard for a successful career and lifelong friendships.

In the post-liberalization period, business travel has witnessed an unprecedented boom. With increasing prosperity levels, the budget traveler too, is seeking a travel experience that combines quality with affordability. And this is precisely where some of the promoters of the Clarks Group sensed a huge gap between demand and supply. In 2005, a new company was started with Shri Binay Kumarji as the Chairman, and Clarks Inn was born. Clarks Inn's brand vision is to make a world-class hotel experience accessible to the value-conscious traveler. It believes that while the brand delivers real value, it is not just about price. It is about uncompromising care. Care for every aspect of the guest experience. Care for comfort and convenience. Care for detail. Care so that a guest is not just a room number, but someone we always enjoy having with us.

I am very thankful for the wonderful education I received at SCHMTT. I value the education I got, and use what I learned every day! It put me on the path that I am on today.





## Ketan Patwardhan

2004-2007

Sales Manager, Conrad Pune, Hilton



Being associated with SCHMTT is a matter of pride for me, more so as I have been associated with it from the formative years. To be successful in life you need 3 E's, EDUCATION, EXPERIENCE & EXCELLENCE. Education makes the base stronger and I am thankful to SCHMTT for providing great quality education which has played a very important role in my professional growth.

I have seven years of experience in Hotel Sales and am proud to say that I have worked with the best hotel brands in the country- Courtyard by Marriott and the Lalit Group of Hotels. Presently I am working at the Conrad Pune, Hilton, a luxury hotel. I am looking after room sales and loving the experience.

I strive for excellence in all my endeavours and am proud to say that I almost always succeed.



## CONRAD PUNE, HILTON



ENABLING SUSTAINABLE  
DEVELOPMENT

## Ajinkya Kulkarni

2005-2008

Associate Director of Sales  
Crowne Plaza, Bengaluru



A hotel has two major divisions- Hotel Operations which includes the Kitchen ,The Food and Beverage Service and the Rooms division and Hotel Administration which includes HR, Sales and Marketing, Finance etc;. The syllabus of the three year degree Course of Hotel Management at SCHMTT covered both of these. I always wanted to pursue my career in Sales and marketing so I concentrated on improving my communication and interpersonal skills in addition to developing my sales skills.

I was working with Oakwood Hotel ,Pune in the Sales and Marketing Department and from here I moved to Crowne Plaza, Bangalore where I am working as an Associate Director of Sales.

When you leave college, there are thousands of people out there with the same degree you have; when you get a job, there are thousands of people doing what you want to do for a living. But I believe that you are the only person alive who has sole custody of your life. I am proud to be an alumnus of SCHMTT.



With celebrity chef Mr. Vikas Khanna



CROWNE PLAZA, BENGALURU



## Azhar Haidermota

2005-2008

Chef at Intercontinental  
Dubai, Festival City.



SCHMTT provided a solid foundation for my professional development. Students had a lot of involvement in organising events and taking new initiatives. I developed my understanding of hotel operations and through leadership roles at SCHMTT, I gained skills in Guest handling, interpersonal skills, team building and management.

It was a great feeling when I got a job in Intercontinental Dubai, Festival City. Overlooking Dubai Creek, this modern hotel with a striking shape is 10 km from the Dubai World Trade Centre and 12 km from the landmark Burj Khalifa skyscraper. The elegant rooms with plush furnishings have free Wi-Fi, flat-screen TVs, iPod docks and free-standing tubs, plus kitchens and city or creek views. A relaxed cafe serves breakfast, and a sleek international restaurant offers pizza.

It was indeed a proud moment for me and my parents. The first thought that crossed my mind was that I need to thank my College for their unconditional support in my journey to where I have reached today.



INTERCONTINENTAL  
DUBAI FESTIVAL CITY





ENABLING SUSTAINABLE DEVELOPMENT

## Manu Mathew

2005-2008

Key Account Manager, Sodexo, Mumbai



Three long years, a great learning experience. I came face to face with a lot of good things. The experience and knowledge that I gained during three years of B.Sc-Hospitality Studies is going to remain with me throughout my life

The nice thing about the B.Sc-Hospitality Studies Course is that after passing out one has many different job opportunities to choose from. I started my career in hotels. I was working at the Westin Hotel when I got an offer from Sodexo Mumbai. I took the offer and am presently working as the Key Account Manager.

Sodexo India On-site Services is the leading provider of services that impact the Quality of Life of clients and their employees in the corporate segment and remote sites, patients and visitors in the healthcare segment, and students and faculty in the education segment. Sodexo is considered a strategic partner to its clients and delivers more than 40 different food and facilities management solutions across 1100+ sites, through its 40,000 employees who touch the lives of 800,000 consumers daily.

My stint at SCHMTT prepared me to take on and get ahead of competition!





## Mohammad Tyebjee

2005-2008

Chef at Hilton Salala Resort, Oman



I believe that SCHMTT provides the right academic environment and rigor that enables you to hone your hotel management skills and develop your core competencies. SCHMTT prepares people for the modern workplace.

After completing my Graduation from SCHMTT, I was fortunate to get the opportunity to work in Oman. I am currently working at Hilton Salala Resort, Oman as a Chef. Hilton Salala Resort is set along the Indian Ocean in Oman, only 10 minutes by shuttle bus to the airport and a 10 minute drive to downtown. Hilton Salalah Resort has 147 guest rooms and suites with mountain or sea views, French balconies and WiFi. It has five bars and restaurants. I have been able to gain international experience here as this resort is very popular with the locals as well as foreigners.

I am sure that all my succeeding batches will continue to excel and carve out a name for themselves in the leading hotel brands throughout the World and I wish each one of them a bright future ahead.



HILTON SALALA RESORT, OMAN





## Rahul Chitnis

2005-2008

Hilton Kensington, London



Whenever I am making new strides in my career, I always remember my Institute with gratitude. It gave me a strong foundation of hotel management concepts that come very handy in my professional life.

Presently I am working at Hilton Kensington in London, UK. Set in the Holland Park district, this contemporary hotel is a 4 minute walk from Shepherd's Bush tube station. It's also 2.4 miles from Hyde Park and 4 miles from Buckingham Palace.

I am very happy that the B.Sc-Hospitality Studies Program allowed me to improve not only my academic and professional skills but also developed my overall personality.

Being overseas, it is difficult to visit the Institute and meet students and faculty but my good wishes are always with them.



HILTON KENSINGTON,  
LONDON





## Vishal Shetty

2005-2008

Owner, Yatri Hotel, Pune



I thank SCHMTT for giving me the right blend of academic and professional education that has helped me to grow in the hotel business. The faculty and the support staff at SCHMTT groomed my personality meticulously and the fun-filled three years of my B.Sc Hospitality Studies will be cherished forever.

I have my own hospitality business and am doing well. The experienced faculty and the robust industry exposure have helped in my success.

I would once again like to thank SCHMTT for building my career and making me a pillar which can cement itself anywhere in the market.





ENABLING SUSTAINABLE  
DEVELOPMENT

## Abhishek Kulkarni

2006-2009

Chef at Alqalib General Service  
and Wafi Mall, Dubai

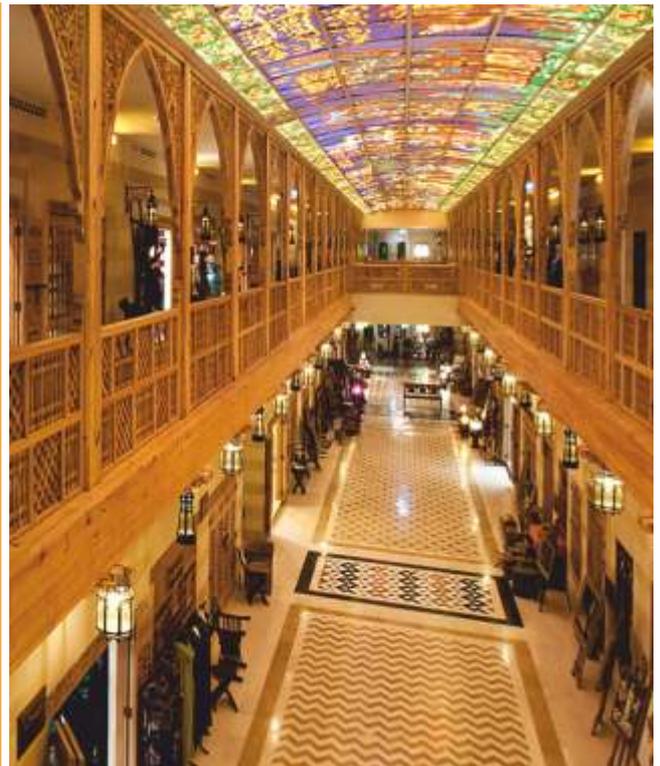


After completing my Degree from SCHMTT I chose to pursue my career in the Kitchen and got an opportunity to work abroad as a Chef at the Wafi Mall, Dubai.

Wafi City is a mixed-use development in Dubai, United Arab Emirates. The complex includes a mall, hotel, restaurants, residences, and a nightclub. The "city" is styled after Ancient Egypt.

WAFI Mall is Dubai's best shopping mall for luxury shopping. It has more than 350 shops. The restaurants, food courts and cafes serve delicious international cuisine from Italian to Thai, Spanish and Indian. I enjoy my work and strive to achieve greater heights in my career.

About College I have only great things to say about SCHMTT. I can speak with confidence and immense happiness that my life has truly changed by the quality education and knowledge I gained from Suryadatta College of Hospitality Management, Travel and Tourism.



WAFI MALL, DUBAI





## Adeer Thiruthummell

2006-2009

Night Auditor Al Khaleej Palace, Dubai.

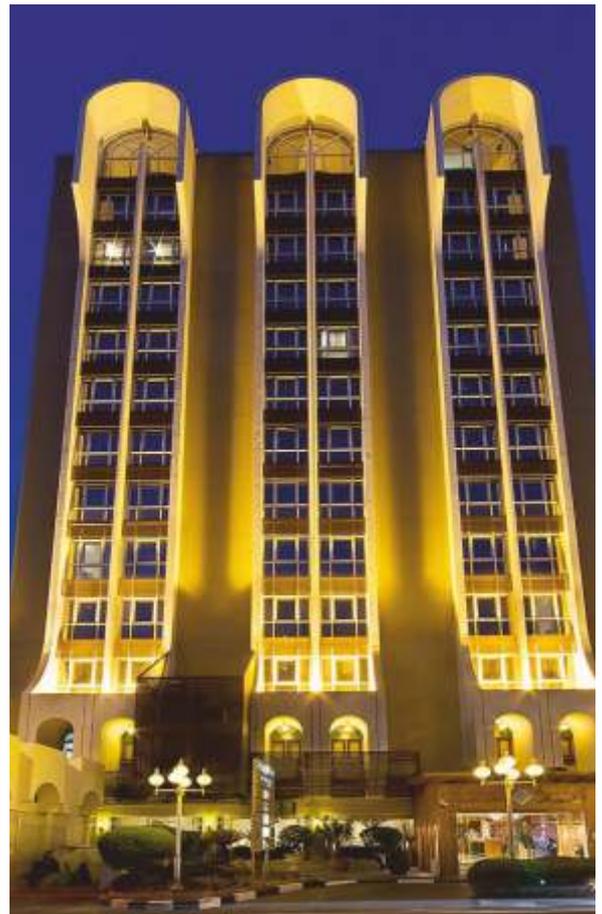


I am very proud to be a student of SCHMTT. Proud not just because of what I learnt in College but the initiative taken by the Faculty to counsel, mentor, encourage and motivate me to be a successful individual who can stand on his own in the hospitality sector. The best part was the Internship, the visits and the interactive and counselling sessions we had with our faculty which helped to boost my confidence and made me the person I am.

I love meeting and interacting with people. I started my career in the front office department. Today I am a Night Auditor in Al Khaleej Palace, Dubai. Distinctive in style and location, Al Khaleej Palace hotel is situated on the busy trading route of Dubai Creek and boasts outstanding views over the city.

Al Khaleej Palace hotel epitomizes an unrivalled combination of warm hospitality, contemporary amenities and style. Catering to the needs of the Global Business Traveller with unmatched quality and a diversity of services, sophistication combines effortlessly with cool urbanity in décor to set the hotel in a class apart.

I love working here as I have learnt international standards of hotel operations and am able to interact with guests from all over the World.



AL KHALEEJ PALACE, DUBAI

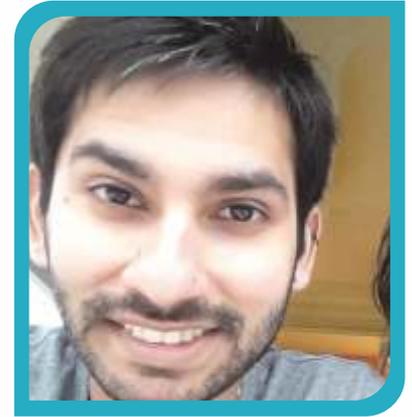




## Firoz Thanawala

2006-2009

Chef de Cuisine at Joey Burrard, Vancouver,  
British Columbia, Canada



After completing my Graduation from SCHMTT I pursued my further education at Le Cordon Bleu, Ottawa Culinary Arts Institute . I mastered advanced culinary techniques which can be applied to any style of cuisine. I also explored French culinary tradition, cuisines and current trends from around the world.

My education at SCHMTT and Le Cordon Bleu has made me reach where I am today in my career. I was a Chef de Cuisine at Social Restaurant & Lounge and Sidedoor Contemporary Kitchen & Bar, Ottawa, Canada. Recently I have moved to Vancouver, British Columbia and am working at Joey Burrard . This is a snazzy chain of restaurants known for frozen cocktails offering an eclectic menu from sushi to steak. Trip Advisor rates it as #22 of 2,801 restaurants in Vancouver.

“One of the best times that I have had in my life – from every single perspective – academics, friends, and hanging out - The whole experience, was at SCHMTT!”



## JOEY BURRARD





## Meera Joshi

2006-2009

Housekeeping Executive at  
JW Marriott Juhu Beach Mumbai



When I first came to SCHMTT, I did not know my potential. The environment here gave me experiences of numerous kinds .SCHMTT shaped me into a well-rounded leader who is able to leverage her passions in her career.

The Housekeeping department has always been my passion. I started my career with the Westin Hotel, Pune. Today I am at a good position in one of the top Hotels of India -JW Marriott Juhu Beach Mumbai.

If it had not been for all the great opportunities my experience at SCHMTT provided me, I can honestly say I wouldn't be where I am today."



JW MARRIOTT JUHU BEACH MUMBAI





ENABLING SUSTAINABLE DEVELOPMENT

## Nitin Shetty

2006-2009

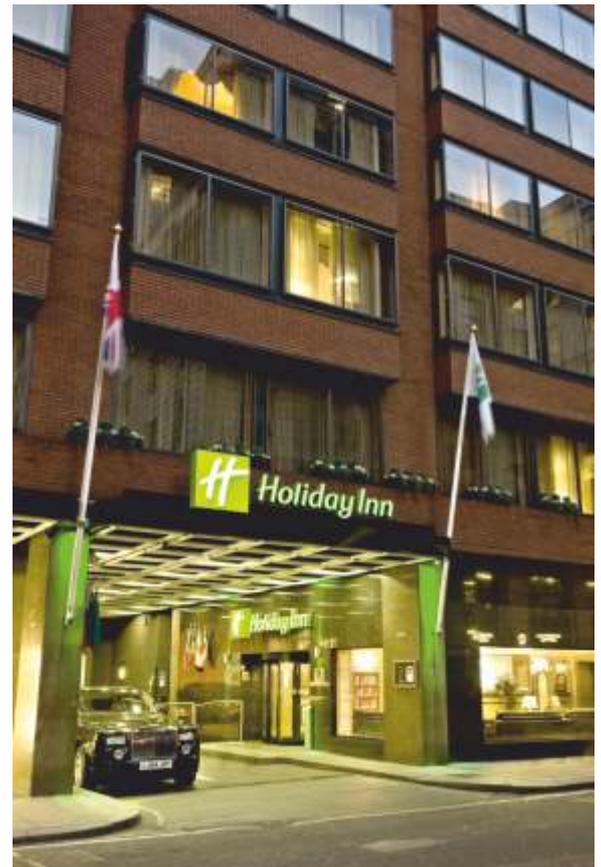
Holiday Inn Mayfair, London



It was a great feeling when I got a job in Holiday Inn Mayfair, London. It was indeed a proud moment for me and my parents. The first thought that crossed my mind was I need to thank my seniors and faculty for their unconditional support in my journey to where I have reached today.

Holiday Inn Mayfair, London is a comfortable base in the heart of London's theatre and shopping districts, within walking distance of many major sights and with convenient transport links. I am happy that I am working here and gaining international experience.

The experience and knowledge that I gained during the three years of B. Sc-Hospitality Studies is going to remain with me throughout my life. It could have been impossible to reach without my gurus who showed me the path to reach my endeavor.



HOLIDAY INN MAYFAIR, LONDON





## Kashmira Agavane

2006-2009

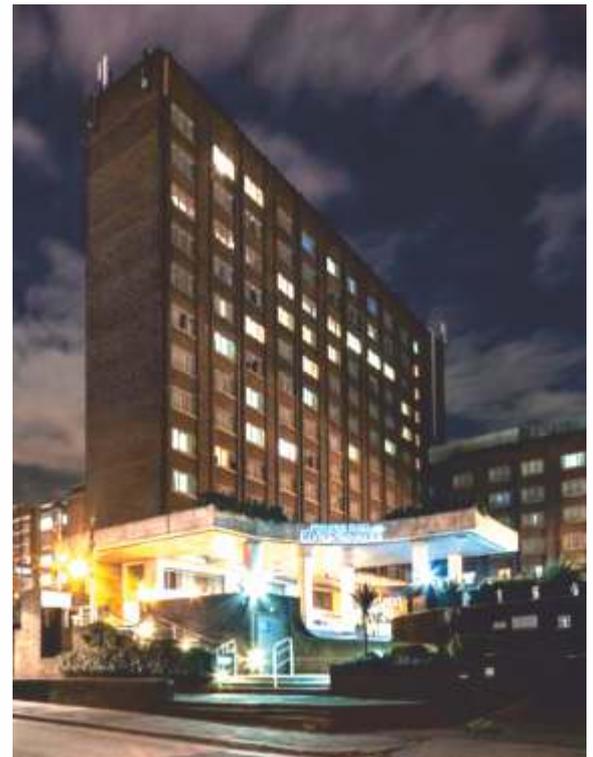
Sales Coordinator Danubius Hotel,  
Regents Park, London, UK



SCHMTT is a very nice college for Hospitality Studies. All the teachers inspired me to develop my skills through the curriculum, educational tours and guest lectures. The market surveys we carried out during our final semester fuelled my desire to join the Sales and Marketing department of a hotel. After completing my graduation from SCHMTT I pursued MBA from University of Wales, UK. I was working in London while studying and finally got my placement in Danubius Hotel, Regents Park, London where I am currently working as Sales Co-ordinator.

Overlooking Lord's Cricket Ground and Regent's Park and occupying an 11-storey tower block, Danubius Hotel Regents Park is a Central London hotel with a difference. This modern hotel is 0.5 miles from St. John's Wood tube station and 0.8 miles from Madame Tussauds. The aim of the hotel is to ensure that the guests' stay is a memorable one.

Being part of the Sales team it is my duty to ensure that the guests are delivered what they are promised. It is very heartening to see a well satisfied and happy guest!



DANUBIUS HOTEL,  
REGENTS PARK, LONDON





ENABLING SUSTAINABLE DEVELOPMENT

## Rahul Kale

2006-2009  
Sales Manager  
Crowne Plaza, Bengaluru



SCHMTT brought me several key elements and skills that I now use in my current position at Crowne Plaza Bengaluru. Various assignments and events helped me in boosting up my skills to set up professional standard in my work.

I have worked in the Sales and Marketing department of Oakwood Premier, Pune and Holiday Inn, Pune. I then had an opportunity to work in Marco Polo Hotel in Dubai. Presently I am working as Sales Manager at Crowne Plaza Bengaluru Electronics City. Located in a bustling IT district, Crowne Plaza, Bangalore is a sleek business hotel, 1 km from Infosys Convention Center and 21 km from Hindustan Aeronautics Limited Airport.

I believe that challenge and hardship forge a successful career.



CROWNE PLAZA, BENGALURU





**Santosh Waghmare**  
2006-2009  
Executive Catering, 'Indigo Airlines'



When I joined the hotel management course at SCHMTT little did I realize that on completion of this course there would be a sea of career opportunities. I had thought I would join a hotel but then the interview for airlines came up and I got selected. I am working with one of the best airlines in India- 'Indigo' as Executive Catering.

I consider myself to be fortunate to be part of this great institution. There are a number of reasons why I wish to be part of this institution, and I will always treasure my experiences at Suryadatta.

I can honestly say that I have a great respect and admiration for the teachers here, and couldn't have asked for a better learning experience.



INDIGO AIRLINES





ENABLING SUSTAINABLE  
DEVELOPMENT

## Vivek Patel

2006-2009

Partner, Vivek Sales Corp.



The course curriculum of B.Sc. Hospitality Studies is well designed, planned and executed. This has helped me gain a good insight into the world of hospitality.

The exposure I got during the course of my Program made me realize that there was a huge potential in designing modular kitchens. I thus started my own enterprise Vivek Sales Corp. I am proud to say that I have made the right choice- I enjoy the creativity and designing which goes into each kitchen and seeing the final product is most satisfying.

The three year B.Sc-Hospitality Studies Program at SCHMTT was very helpful in achieving my career goal and convert my endeavors into real time achievements.



VIVEK SALES





## Cyrus Fernandes

2007-2010

Chef at 'Carnival Cruises'  
Miami, Florida, USA



During the course of my studies in SCHMTT I realized that after graduating from a hospitality studies course, in addition to hotels there are many other job opportunities available eg; cruise lines, airlines, travel sector etc.

While I was at College we had a guest lecture from a recruiter of a cruise line. This is when I developed an interest in a career with the cruise lines. I had always wanted to travel and see the world and a job with a cruise line fulfilled my dream. After passing out from SCHMTT I joined Holiday Inn, Pune in the Kitchen Department, after which I joined 'Carnival Cruises.' I have travelled to many ports and met guests from all over the globe. I thank my faculty for guiding me and giving me the opportunity to follow my dream career in the hospitality industry.





## Vishwajit Parab

2007-2010  
Chef, Marriott Hotel  
Whitefield, Bengaluru



I am proud to be an alumnus of SCHMTT. The three years that I was in SCHMTT taught me that there is no alternative to hard work. It is only when you work hard can your career goals be met.

I am presently working In Bengaluru Marriott Hotel Whitefield as a Chef. I enjoy my work and take pleasure in making dishes for my guests. Being a chef I am also able to create new dishes and that is very soul satisfying.

The best moment of my career was when my organization recognized my work and awarded me a certificate for 'Brilliant Associate of 2015 (Culinary)'

SCHMTT has equipped me with the necessary education and confidence to face my next career challenge.



## MARRIOTT HOTEL WHITEFIELD, BENGALURU



WITH CELEBRITY  
CHEF DEVVRAT JATEGAONKAR





## Nitin More

2008-2011

Chef at T.G.I. Friday's



I have only great things to say about SCHMTT. I can speak with confidence and immense happiness that my life is truly changed by the quality education and knowledge I gained from Suryadatta College of Hospitality Management, Travel and Tourism.

Ever since I remember I always wanted to be a Chef. It was indeed a great day for me when I was selected by T.G.I. Friday's- an American brand of casual dining restaurants. Alan Stillman opened the first T.G.I. Friday's restaurant in 1965 in New York. T.G.I. Friday's is a franchising operation, with franchisers owning most of the outlets. Friday's currently has over 900 restaurants in around 60 countries (excluding the United States). T.G.I. Fridays™ opened for business for the first time in India on the 5th of November 1996, pioneering the beginning of the casual dining segment as never before seen in Delhi.

SCHMTT has equipped me with necessary education and confidence to face any career challenge. I would like to open my own restaurant some day.



T.G.I. FRIDAY'S





ENABLING SUSTAINABLE  
DEVELOPMENT

## Akshay Deo

2009-2012

Pursuing MBA in Wine Marketing & Management at  
Bordeaux International Wine Institute,  
INSEEC Bordeaux, France



Attending SCHMTT is the most important thing I have done. It put me on the path that I am on today. Without my SCHMTT experience, I know there is no chance that I would be the person I am today or achieved what I have or followed my passion.

After passing out from SCHMTT I worked with Ibis Hotel and Formula1 which are part of the Accor Group. During my time in College and while working at the hotels I developed an interest in Wines. So after gaining sufficient work experience I decided to pursue an MBA in Wine Marketing & Management. And what better place to do it than Bordeaux-the wine capital of the World! The Bordeaux region is a great wine territory and the largest Appellation d'Origine Contrôlée (AOC) region in France.

INSEEC Wine & Spirits Institute campus is located on the banks of the Garonne river and It provides students an exceptional learning environment in the heart of Bordeaux. I have joined the INSEEC Wine & Spirits Institute at Bordeaux France and am looking forward from learning from the great Masters of Oenology and Marketing!



 **INSEEC**  
Spirits & Wine Institute  
Bordeaux • London • Beaune • Paris





## Vinit Wadekar

2010-2013

Chef in the Indian Air Force



“In both a personal and professional way SCHMTT has touched my life. As I advance in my career and continue to set goals and grow professionally, I realize how vital my education from SCHMTT is in today’s world.”

When I joined the B.Sc-Hospitality Studies Course I was told that on completion of this course in addition to a career in hotels there would be many other career options for me.

Today I have joined the Indian Air force as a Chef and I have 6 mess kitchens under my control.

Pursuing the B.Sc-Hospitality Studies Course from SCHMTT was the best decision of my life and I recommend it to anyone who wishes to make hospitality a career.



INDIAN AIR FORCE



## Sameer Bari

2010-2013

Hotel Rheinischer Hof Garmisch  
Partenkirchen, Germany



SCHMTT has provided me with the necessary skill sets to prepare me for the Hospitality world.

The Hospitality program provided me with a personalized education, complete with practical knowledge that easily relates to real world situations. I got a lot of opportunities to practice speaking in front of groups and express myself which has served me well in my career.

I went to Germany for internship in the 4th Semester. The College gave me all the support to make this happen. I worked in Hotel Rheinischer Hof Garmisch-Partenkirchen. They were so impressed with my work that they offered me a job. I was sponsored by the hotel and on completion of my graduation I moved to Germany. I have been working with them since then. Recently my family visited me from India and we went for a wonderful holiday to Switzerland, Austria and Italy.

SCHMTT also imbibed in me, the importance of working hard, and not just working "smart". I am where I am because of SCHMTT and I sincerely thank the faculty for helping me.



HOTEL RHEINISCHER HOF GARMISCH  
PARTENKIRCHEN, GERMANY



## Ashwini Toro

2011-2014

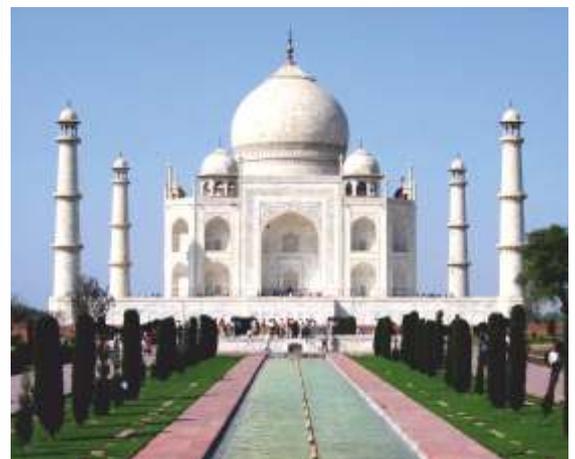
Partner Shree Mahalaxmi  
Tours & Travels



I have always been interested in the Travel Sector. SCHMTT helped me to pursue my passion. The faculty guided me and ensured that I undergo my internship in a travel agency. The exposure and experience I received at Travel-O-World was a stepping stone to my career in the Travel Industry. After successfully completing my graduation I joined Sam San Travels.

I now run a Travel agency of my own, Shree Mahalaxmi Tours & Travels. We manage domestic holiday packages, special group tours, school / college tours, amusement park bookings weekend destinations, hotel bookings and car/coach rentals. I am happy to say that we are doing well and we are already making plans to expand.

I value the education I got and I owe my professional accomplishments to the education I received at SCHMTT. I had a wonderful three years there.



SHREE MAHALAXMI  
TOURS & TRAVELS



ENABLING SUSTAINABLE  
DEVELOPMENT

## Harshada Shende

2011-2014

Travel Counsellor Cruises  
Odyssey Tours & Travels



SCHMTT helped broaden my shoulders in academics, professional etiquettes and encouraged my personal development as I had the opportunity to interact with people from the Tourism industry.

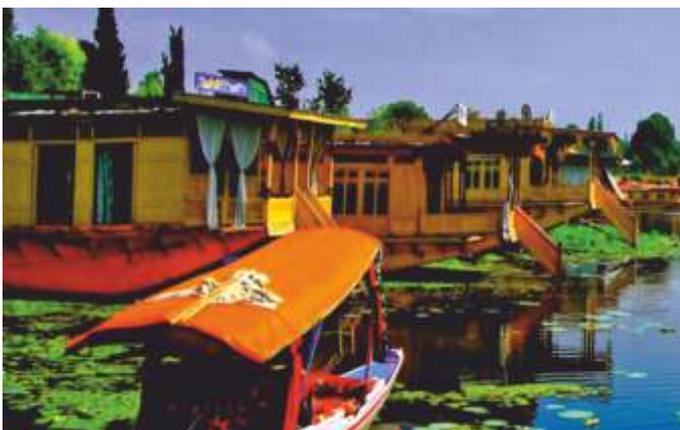
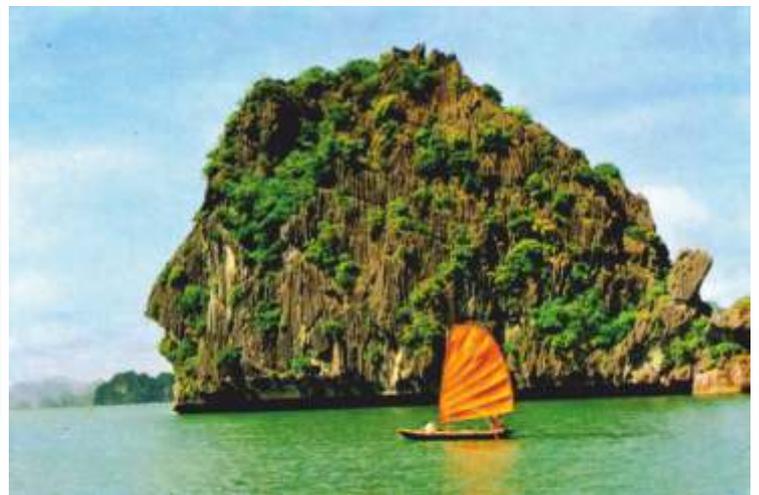
I started my career in the Travel Industry at Foliage Outdoors. Presently I am working as a 'Travel Counsellor - Cruises' at Odyssey Tours & Travels. It was established in 1992 and is based in Pune. Odyssey provides entire gamut of travel services including flight tickets, hotels, visas & travel insurance. We specialize in customized holidays both in India and abroad.

I love working in the Travel Industry and the favourite part of my job is customizing vacations for my clients. My knowledge about the hotel industry helps me provide my clients with the right type of hotels and an experience of a life time.

I am thankful to all the faculty members for helping me to pursue my passion of working in the Travel sector.



ODYSSEY TOURS & TRAVELS





## Akash Khirsagar

2011-2014

Fruit Carving Artist



Soon after I joined the B.Sc-Hospitality Studies Course at SCHMTT I thought I had chosen the wrong field. My English was not very good and at times I would not understand what the teachers taught. I wanted to quit but thanks to my Principal and my Teachers who counselled and guided me I was able to develop an interest and understanding of hotel operations. On successful completion of the Course I joined Hotel Le Royce, Pune in the Kitchen department.

While at College I discovered I also have a talent of carving faces of people on a watermelon. I am happy to say that I have carved faces of important personalities like Hariharan, celebrity Chef Vishnuji etc.

They say that when you enjoy your work then it is not work! Thanks to SCHMTT I have a career and pursue something I enjoy!



## FRUIT CARVING ARTIST





ENABLING SUSTAINABLE  
DEVELOPMENT

## Kshitij Thakur

2011-2014

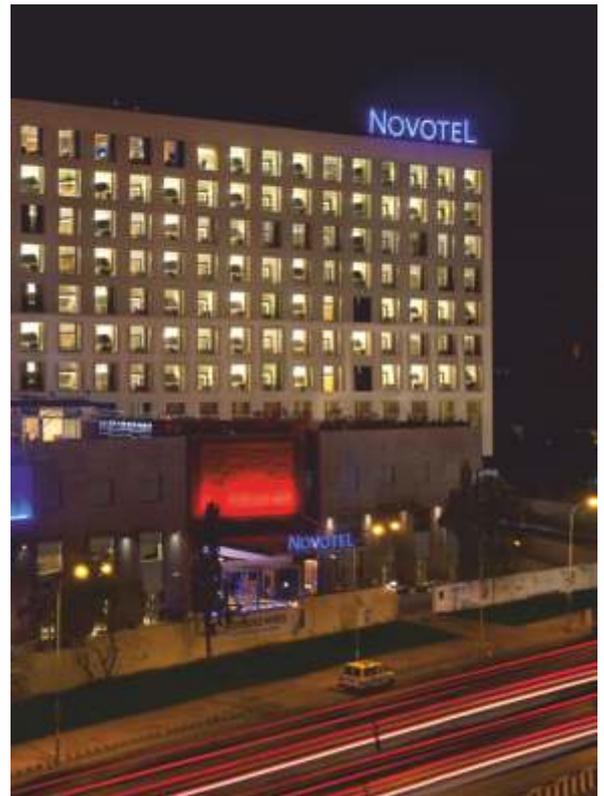
Novotel Hotel, Pune



The curriculum of the SCHMTT Hospitality program was really exciting and challenging at the same time. The new teaching environment with all the modern facilities was very attractive as well. The professors' academic and professional experience was really inspiring.

I went to Singapore for my Internship. I was working in a Japanese restaurant. There I learnt a lot about international standards and guests' expectations. It was because of this experience that I was offered a job at The NOVOTEL , Pune which is part of a French brand-the Accor Group . The 5-star Novotel Pune Nagar Road hotel, close to the local business and entertainment hubs, is the ideal choice for business and leisure guests. A vast indoor and outdoor banqueting area and six fully equipped meeting rooms meet all your event needs, while a gym and beautiful outdoor pool mean you can relax or keep fit at Novotel.

My faculty at College told me that hard work and dedication are the keys to success and I am following that. I will definitely excel in Food and Beverage Service which is my area of expertise and be a General Manager one day. I wish to thank Suryadatta College for guiding me and developing my personality to be a part of the Hospitality Industry.



NOVOTEL HOTEL  
PUNE





## Vainateya Sahasrabudhe

2011-2014

Courtyard Marriott, Pune



I am currently working at Courtyard by Marriott Pune City Centre as a Trainee Executive in Evviva sky lounge. Suryadatta College of Hospitality Management helped me to develop in my area of interest which is the 'Bar' and thus I am able to pursue a career in one of the leading brand hotels of the world - The Marriott Group. The inter social skills which I learnt at The College help me to communicate with my guests who always return for my cocktails which I specially make for them.



WITH CRICKETER  
MR. SUNIL GAVASKAR





## Sanika Kotasthane

2012-2015

Management Trainee  
Orchid Hotel, Mumbai



I was a very ordinary student in the XIIth but I truly found my vocation when I joined the B.Sc-Hospitality Studies Course at SCHMTT. I truly believe that to do well one has to have the right attitude and passion. I scored a distinction in the Final University Examinations and was selected through a campus interview as Management Trainee for the Orchid Hotel, Mumbai. I had to appear for 4 rounds of interviews and I owe my success to my faculty who supported and guided me.

The Orchid is an eco hotel. Ecological hotels, eco hotels or green hotels are hotels which are trying to reduce their impact on the environment by going 'green'. They are earth friendly or eco sensitive hotels that feature innovative and imaginative programs for conserving natural resources, reducing waste, minimizing pollution and maximizing sustainability.

SCHMTT has an exceptional learning environment with excellent facilities and friendly and helpful lecturers. I appreciate the great commitment shown by the management towards the students and the support of the placement cell.



ORCHID HOTEL, MUMBAI



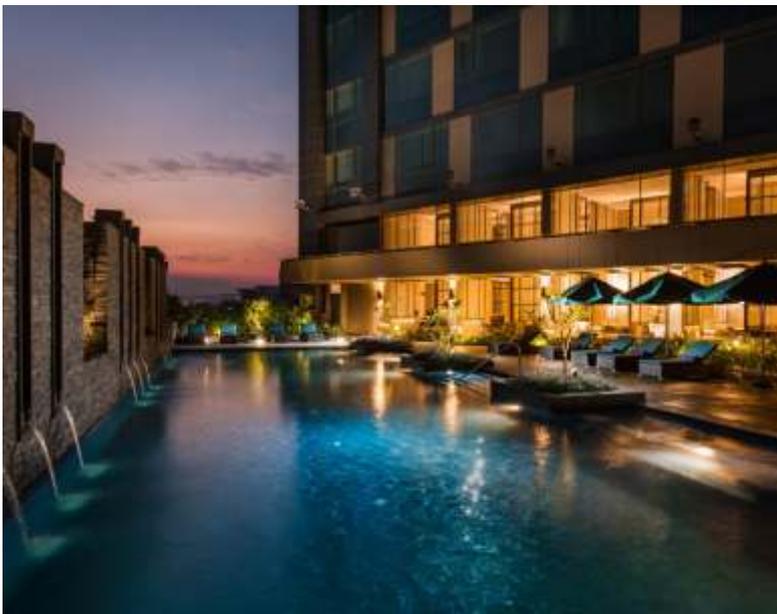
## Akshay Bhosale

2012-2015  
Conrad Pune, Hilton



This program allowed me to improve not only my academic and professional skills. The new teaching environment with all the modern facilities was very attractive as well. The professors' academic and professional experience was really inspiring, since they would rather consider us as their colleagues than their students.

I was selected by Conrad Pune, Hilton During their Campus recruitment drive. I am at present working in the Food & Beverage Service department & loving every moment.



CONRAD PUNE, HILTON



ENABLING SUSTAINABLE DEVELOPMENT

## Ishita Chopra

2012-15  
Front Office Executive  
The Oberoi Trident, Mumbai



I have just successfully completed the B.Sc –Hospitality studies Program of the Pune University from SCHMTT. I am very impressed with SCHMTT – the dedicated and experienced faculty, modern infrastructure, the value addition to the curriculum through study tours and industry experts and the internship and placement opportunities in star rated hotels ensure that students are completely equipped to become hospitality professionals.

I was selected by the Oberoi Hotels during their campus recruitment drive. I am at present working in the Front Office department of Trident Hilton (Oberois) at Mumbai and loving every moment. The Trident Bandra Kurla Mumbai is a stunning 5-star hotel ideally situated just a 30-minute drive from Chhatrapathi International Airport, 20 minutes from Sahara Domestic Airport and 40 minutes from the Western Railway Terminus. This accessible hotel provides luxury accommodation and all of the top-class amenities you expect from a 5-star hotel while still reflecting the vibrant culture and atmosphere of Mumbai.

I strongly recommend SCHMTT to anyone who wants to have a successful career in the Hospitality Industry.



THE OBEROI TRIDENT BKC  
MUMBAI



## Tapaswini Gaikwad

2012-2015

Guest Service Executive, Radisson, Pune



I pursued my education in hospitality management from Suryadatta College Of Hospitality Management ,Pune where I gained knowledge and understanding of the Industry through Internship at Taj hotel ,Pune.

My college has always guided me and gave me opportunity to be involved in various college activity where I was made incharge of a department where I learnt and gained my supervisory skills and be responsible.

Currently I am working at The Radisson Blu,Pune as Guest Service Executive where I got my Placement through the college and am very happy and proud to be a part of the hospitality industry.



RADISSON, PUNE





ENABLING SUSTAINABLE  
DEVELOPMENT

## Nikhil Kanchadkar

2009-12  
Consultant TCS, Hinjewadi



After passing out from Suryadatta College of Hospitality Management I got the opportunity for placement through college at Vivanta By Taj, Pune. I was able to gain experience and knowledge in my college through various activities like ODC, Internship which assisted me to pursue my career.

Currently I am working at TCS office, Pune.

I wish to thank my faculty for their continuous support given to me.



TCS & VIVANTA BY TAJ



## Kiran Shetty

2010-2013  
Housekeeping Supervisor,  
Ramee Grand hotel Pune



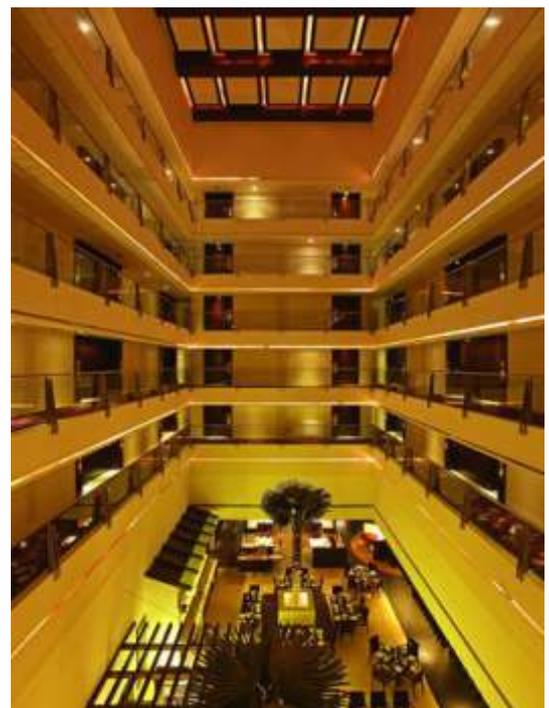
The knowledge and experience that I gained from my college has helped me throughout my career.

I got the opportunity to go for my Internship in Malaysia through college which helped me gain knowledge about the hotel industry. After passing out I got the opportunity to go again to Malaysia where I worked in JW Marriott, Kuala Lumpur for 2 years, now I am currently working as Housekeeping Supervisor at Ramee Grand Hotel, Pune.

I wish to thank the management and my faculty for guiding me throughout my 3 years in the college during my academics.



AT RAMEE GRAND HOTEL PUNE





ENABLING SUSTAINABLE  
DEVELOPMENT

## Forum Raval

2011-14

Guest Relation Executive  
In Club Aquaria, Santa Cruz Mumbai



First I wish to thank all my Faculty for guiding me throughout my academic session, I got the opportunity for my Internship in Singapore at the Park Hotel which helped me to understand the hospitality industry I got to learn new trends ,enhance my knowledge and skills.

After completing my Graduation from Suryadatta College of Hospitality Management & Travel, Tourism, Pune I got my Placement from the college at the Sahara Star, Mumbai at Front Office Department. After which I got the opportunity to work in Taj Santa Cruz, Mumbai. Currently I am working at Club Aquaria, Mumbai.

I really am enjoying my profession and am proud that I have got the profession in the hospitality industry.



IN CLUB AQUARIA,  
SANTA CRUZ MUMBAI





## Deepak Nayak

2012-2015

Chef at The Oberoi, Bangalore



I am very thankful to my college for providing me a valuable education which helped me in my career in the hospitality industry. The college gave me the opportunity to be a part of the various activities like seminars and food festivals.

I did my Internship in J.W. Marriott, Pune where I developed my understanding of hotel operations.

I got my placement from the college for the Oberoi where I am working in the kitchen department, it was a proud moment for me and I thank my Faculty for guiding me during my course.



*The Oberoi*  
BANGALORE, INDIA





ENABLING SUSTAINABLE  
DEVELOPMENT

## Aniket Sutar

2012-15

Senior Guest Service Associate  
Conrad By Hilton, Pune



During the course of my studies in SCHMTT I was really guided through my Faculty regarding my personality development courses which helped me a lot to pursue my career in the Hospitality Industry. Today I am working as Ana F&B associate in one of the Best Hotels Conrad-By HILTON Pune. I feel really proud to get selected through the college and am satisfied will grow in my career in the Hospitality Industry.

I also got an opportunity for my 5 months Internship in Malaysia which helped me to learn and understand the industry and apply it in my daily activity.

Suryadatta has always been guiding me and giving me the opportunity to follow my dream career in the hospitality industry.

I thank the Management & my Faculty members for the same.



CONRAD BY HILTON  
PUNE





## Ayesha Chougule

2013-2016

Front Office Executive  
Crowne Plaza, Pune



The curriculum of the SCHMTT Hospitality program was really exciting and challenging at the same time. The new teaching environment with all the modern facilities was very attractive as well. The professors' academic and professional experience was really inspiring. I got the opportunity for my Internship at Udaivillas – Trident Oberoi which was really motivating and helped me to understand the ethics of the industry which helped me to pursue my career.

I got selected at the CROWNE PLAZA,PUNE as opening team and am working as Guest Relations Associate. I feel very proud and happy to be a part of a great team and thank the Faculty for guiding me to pursue my career.





ENABLING SUSTAINABLE  
DEVELOPMENT

## Chetan Chauhan

2012-15  
F & B Associate  
Hyatt, Delhi



I thank SCHMTT for giving me the right blend of academic and professional education that has helped me to grow in the hotel business. The faculty and the support staff at SCHMTT groomed my personality meticulously and the fun-filled three years of my B.Sc Hospitality Studies will be cherished forever.

I am currently working at Hyatt-Delhi as an F&B associate and it gives me great pleasure to be working in such an organization which continuously drives the employee for career growth.

I would once again like to thank SCHMTT for building my career and making me successful in my academics where I got distinction in the University.



## CONRAD BY HILTON PUNE





## Kiran Kadu

2012-2015  
FNB Associate,  
Winstar World Casino Hotel



I believe that SCHMTT provides the right academic environment and rigor that enables you to enhance your hotel management skills and develop your core competencies. SCHMTT prepares people for the modern workplace.

After completing my Graduation from SCHMTT, I was fortunate to get the opportunity to go on J1 visa work to USA. I am currently working at WINSTAR WORLD CASINO HOTEL as a trainee.



## WINSTAR WORLD CASINO AND RESORT





ENABLING SUSTAINABLE  
DEVELOPMENT

## Ninad Ubhe

2012-15  
Front Office Associate,  
Crowne Plaza, Pune



It was a great learning experience at Suryadatta College Of Hospitality Management & Travel Tourism, Pune where skills had been nurtured and enhanced. The college has provided us with the essential managerial skills that are required in the corporate to excel as a leader in the relevant field.

I am working at the Front Office Department as Front office Associate, through my campus placement.

The college gave a platform to express ourselves to industry and learn the industry scenario.



CROWNE PLAZA  
PUNE



## Parag Phadtare

2012-15  
Asst. Chef  
Winstar World Casino Hotel



After passing out from SCHMTT I got the opportunity to go on J1 visa to USA where I got my placement Winstar World Casino Hotel in the Kitchen Department, through the college I also did my 6 months Internship in Malaysia at the EQUATORIAL HOTEL.

I wish to thank my faculty for guiding me to pursue my career in the hospitality industry.





ENABLING SUSTAINABLE DEVELOPMENT

## Philip Mathew

2009-12  
Own Business



I am currently working as self taught artist and has started my own business of painting.

I my physical conditions were not suitable my friends and faculty helped during my 3 years graduation program of Hotel Management and I able to complete my course. I have learn lot in Food production and other subjects too but my painting passion encourage me to continue creating arts and at present I have my own business of painting. I have exhibited my work at Malaka spice.

Suryadatta College of Hospitality Management has helped us to develop in my area of interest and have pursued a career of my interest.

I wish to thank the faculty for guiding me throughout my academics and giving me equal opportunity to be part of the various events and functions organized at the college which helped me to gain more experience and build up my self confidence.

### Natural Progression

Self-taught artist Philip Mathew talks about his interest in ecology

**RUSHIL DUTTA**

PHILIP Mathew, 24, goes about his art in an unorthodox fashion. Being a self-taught artist, his subjects and their renderings aren't restrained by the shackles of academia. The subjects he handles are various and so are the styles he employs. He often finds himself learning from nature; ecology being one his foremost interests. He is exhibiting his works at Malaka Spice, Kireegood Park, till September 15.

Like most artists, Mathew took to painting at a child, and established an interest consistent with nature. Born and brought up in Kerala, Mathew wound up in Pune about 18 years ago. Though he always aspired to become an artist, he never considered going to art school. About five years ago, worried about how he'd make a living, he enrolled with a Hotel Management college. Upon graduating from the same, revelation dawned upon him. He became resolute about pursuing art as a profession.

"I held my first exhibition in the city in 2003," says Mathew. "I would say I was a hobby artist till then, but after my first exhibition, I figured what I'd want to do for the rest of my life. Though there was some doubt as an effect of which I enrolled in Hotel Management, but all doubts have been resolved now."

Mathew has been painting professionally for the last three years. "Most of my current works are about birds, in such and nature," says Mathew. "The interest goes beyond art. I have done diploma courses in ecology, sustainable development, biodiversity, gardening and landscaping. Besides painting, I keep myself busy undertaking landscaping projects and consulting and profiling medicinal plants."

When handling nature has a subject, Mathew often tends to render to it an element of magical charm. In his canvases he seeks to create stories developing amidst nature. "I take reference photographs first. One may be of a busy street and the other of an owl flying past," tells Philip, citing examples from one of his paintings wherein the composition revolved around the owl. "The owl is rarely seen here when it flies. If there were any witnesses, secrecy to me. I see the owl as a spy," he says. So, he began his artistic composition with this train of thought. The owl flies past with a golden key and is backgrounds by a vast, open landscape. The owl is being chased by three other birds of colour who seek to retrieve the key from the owl. The overall composition bears the flavour of magic realism.

Mathew, who doesn't paint series, plans to put together an exhibition on birds of Pune. Besides his works based on nature, Mathew is also expending much time towards developing a new aesthetic in modernist figurative forms. He believes he has already made some progress on that front when he produced three finished works embodying his experiments.

(Above) Artist Philip Mathew; his works





## Swapnil Paralikar

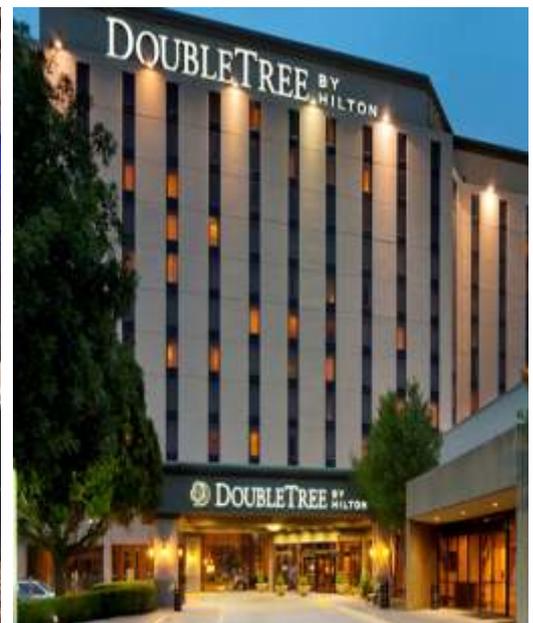
2012-15

Trainee Sales Executive,  
Hilton, Malaysia.



I am currently working at Conrad Hilton as a Trainee Sales Executive .Suryadatta College of Hospitality Management has helped us to develop in my area of interest and have pursued a career in one of the leading brand hotel of the world The Hilton Group I also got the opportunity for my 6 months Internship at the Hilton, Malaysia.

I wish to thank the faculty for guiding me throughout my academics and giving me equal opportunity to be part of the various events and functions organized at the college which helped me to gain more experience and build up my self confidence.





ENABLING SUSTAINABLE  
DEVELOPMENT

## Benhur Mantode

2012-15  
Trainee Chef,  
Borgne, Restaurants, Louisiana, USA



Since the first moment I came to SCHMTT I was nervous about the study but faculty member and management has made it possible to make best out of me. We at college has done lots of activity to enhance internal skills and which helped me in my International internship at Hotel Equatorial, Malaysia.

At present I am working at Borgne, Restaurants, Louisiana, USA in kitchen department.





## Sarita Singh

2013-16  
Front Office Executive,  
The Oberoi, Mumbai



I feel proud to be a student of Suryadatta College of Hotel Management as college has shaped my skills and which has made it possible for me to get selected for Oberoi among many students.

I did my training at Radisson Blu and Le Meridien Pune. Events in college helped me enhance my practical knowledge.





ENABLING SUSTAINABLE DEVELOPMENT

## Sagar Jadhav

2013-16  
F & B Executive,  
Conrad Hilton Hotel, Pune



At Suryadatta I have not only excelled in the academic field, but also learnt a lot about different cultures and how to appreciate them."Suryadatta educate students in a very creative way and encourages them to think out of the box. I have developed my ability by participating in various internal events organized by college which are actually industry based and different than just taking lecture from the class.

During my study I have got opportunity to get internship at A Four Seasons Hotel, Regent Singapore, where our placement cell guided me and helped in internship placement. It was great learning experience. During my 5th semester I got interview with Conrad Hilton Hotel Pune arranged from college and got selected. Presently I am working with Conrad in F& B section.





## Anuj Prabhudesai

2009-12

Owner at Event Management  
Rajendran Lawns



At my college the curriculum SCHMTT of the Hospitality program was really exciting and challenging at the same time. The new teaching environment with all the modern facilities was very attractive as well. The professors' academic and professional experience was really inspiring. I got the opportunity to work and get trained in various hotels in Pune which helped me to understand the ethics of the industry which has become accessory to me in my present business.

After my graduation I have pursued my Post Graduation of Travel, Tourism & Hospitality Management at Niagara College, Canada. Then I have joined event management program and now running my own business of Events in Pune.





## Bhakti Pagare

2013-16

F & B Associate,  
Radisson Blue, Pune



I wish to thank all the lecturers that helped prepare me to face the real world by sharing their experiences of the industry and by linking the theory with practical examples. Rather than studies this course groomed me personally and provides me confidence to speak publically.

I done my training at Radisson Blue, Pune and has got offer from Radisson Blue, Pune to work as F & B Associate as my training performance helped me to get the job I wanted.





## Konark Veer

2013-16

Front Office Assistant

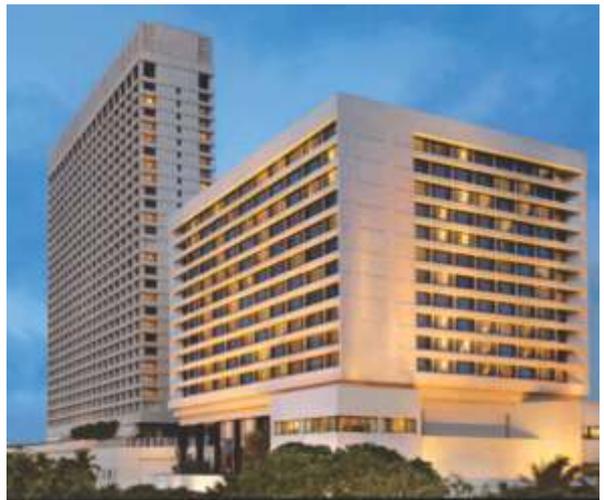
Trident Oberoi Groups of Hotel, Mumbai



I am graduate from YCMOU and during the tenure of my 3 years programme I been regular to college and which given me benefit to be selected for the Oberoi Hotel amongst a lot.

I have completed my training in JW Marriott Hotel, Pune and also at Novotel Pune. This training has boosted my on field work experience.

My college has taken all the efforts for my training and placement, I am proud to be suryan.





ENABLING SUSTAINABLE  
DEVELOPMENT

## Rajendra Shinde

2009-12  
Patron Delight Officer  
Cinépolis, Pune



According to me Suryadatta College of Hospitality Management & Travel Tourism, is a success ladder for me. When I joined this college, it was a golden moment of my life. Rather than studies this course groomed me personally and provides me confidence to speak publically.

Training and visits in various Hotel in Pune has grown my ambition, which made me become a successful Patron Delight Officer. At present I am serving to Cinépolis, pune and had gone under training program at JW Marriott.





## Shivani Tendulkar

2013-16  
Outlet Manager,  
Archies Cake Shop, Pune



I always feel great as a part of Suryadatta College of Hotel Management as home away from home. Faculties are very friendly and also at SCHMTT we had very good labs and infrastructure available.

I got chance to get interned at The St. Regis Singapore, and as a female HM candidate to go abroad alone for training was a big achievement. This industry has lots of scope for the female and I personally feel this is a very safe industry for the females.





ENABLING SUSTAINABLE  
DEVELOPMENT

## Rahul Gadgil

2012-15  
F & B Associate,  
Conrad Hilton, Pune



I wish to thank my College Suryadatta College Of Hotel Management for guiding me during my Academics the college helped me during my Internship where I got the opportunity in J. W. Marriott, Pune and to participate in the college activities.

I had got selected through college Placement at Conrad Hilton, Pune in the Food & Beverage Department.





## Omkar Tamankar

2012-15  
F & B Associate  
Conrad



Suryadatta College of Hospitality Management & Travel, Tourism, Pune always gave support with care and helped me throughout in our academics and International internships. They made me feel to be at ease and taught me to realize our strengths and weaknesses. This helped me to excel in the place of our interviews to set a definite goal in our mind. I am now placed through Campus Interview at the CONRAD as an F & B Associate and will have a successful career in the hospitality industry.

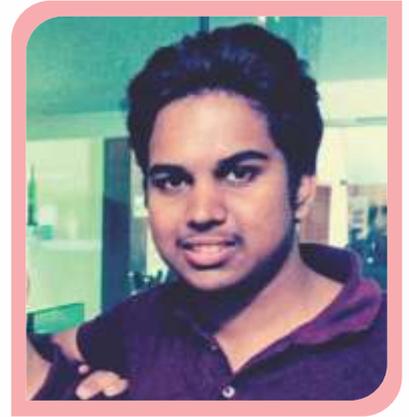




ENABLING SUSTAINABLE  
DEVELOPMENT

## Satyajeet Sarkar

2012-15  
F & B Associate,  
Conrad Hilton, Pune



I wish to thank my College Suryadatta College Of Hotel Management for guiding me during my Academics the college helped me during my Internship where I got the opportunity in J. W. Marriott, Pune and to participate in the college activities.

I had got selected through college Placement at Conrad Hilton, Pune in the Food & Beverage Department.



FOUR  
POINTS  
BY SHERATON





## Lalit Mokashi

2014-17

Managing director  
kaware ice-cream pune



Being a rather marathi boy from pune, I never imagined the need to really think five years hence. Especially when pressures were building in the 12th standard, all others were sitting for their SAT, IIT and other exams, I stood a brave front considering perusing Hotel Management in Pune at SCHMTT. A passion I pursued to endless measures. It was this thought that brought me to Mumbai.

I have interned at – Suncity Hotel Pattaya, Bangkok, also done Internship at westin pune. presently managing kaware ice-cream outlets in pune





ENABLING SUSTAINABLE  
DEVELOPMENT

## Jaydeep Panchwadkar

2017-18

Butler, The Trident Oberoi,  
Mumbai.



My dream to enter the hospitality industry took concrete shape when I set foot into SCHMTT Systematic teaching, perfect grooming and a healthy blend of hands-on experience with theoretical background provided by the dedicated staff helped unfold my talents. A rigorous training at The Lux, Mauritius as a part of my internship enhanced my knowledge of the Hotel Industry  
I saw a beautiful transformation in me and evolved into a better person during 3 years at SCHMTT, & Proudly working at Butler, The Trident Oberoi, Mumbai.





## Yash Bokil

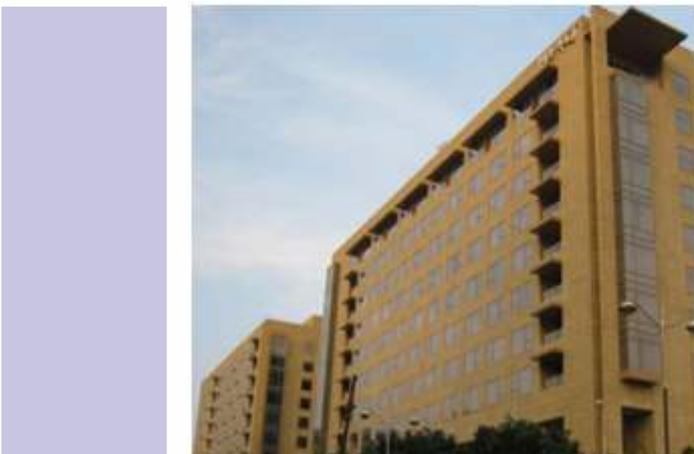
2017-18

Front Office Executive  
Royal Orchid Central, Pune.



After completing my Graduation from SCHMTT I got placement form college at Royal Orchid Central in Front Office - Sales department. This is what exactly I wanted to do when I thought to do Hotel Management. SCHMTT rightly has focused of my career and counseled me and given opportunity in event to practice this department. I got internship opportunity from college at Hyatt Regency, during this internship I got opportunity to work in all four departments.

One of the few institutes whose specialized curriculum is its biggest calling card. Coming from a simple background of my family, SCHMTT is a very natural progression on my career path. Concepts of Operations, participation in almost all events help me not only consolidate my experience but also give me a solid foundation on which to build my career.





ENABLING SUSTAINABLE  
DEVELOPMENT

## Varada Tulsi

2015-18  
Front Office Associates USA



The Hilton Tampa Downtown hotel is located next to the Tampa Convention Center, Amalie Arena and near downtown Tampa dining and shopping.

Being associated with SCHMTT, Pune is a matter of pride for me, more so as I have been associated with it from the formative years. Being overseas, it is difficult to visit the Institute and meet students and faculty but the Alumni Association initiative of the Institute is really commendable and it keeps me in touch with Institute's activities.





## Dhananjay Gore

2015-18

In-House Residence Manager,  
Shubravilas, Palghar



Throughout my 3 years, the college always laid emphasis to perfection. The quality of professors, the infrastructure and the exposure to the industry that the college provided was definitely a cut above the rest. But this fact was reiterated when we stepped into the hotel industry as professional only to realize that even the hotel industry considered students who had passed out of SCHMTT College a notch above the rest.

As a part of course I have done my training at - Le Meridien, Mahabaleshwar, being a part of various activities at collage it help me to make competent to manage hotel operation in my current job.





ENABLING SUSTAINABLE DEVELOPMENT

## Adwaid Parab

2014-17

Trainee Chef,  
Borgne, Restaurants, Louisiana, USA



I have done my internship at ITC Maratha, Mumbai in all four departments but my passion in Kitchen made me learn most of in this internship which benefited me to get placed through campus placement at. Presently working as Executive Chef at Three Musketeers Pub and corporate Chef at OMS Consortium, Pune.

The Institute aims at enhancing our knowledge, skills and aptitude. They opened the doors for my personal and professional development. I had a very good experience with the faculty members. They taught me not just to learn but to explore. The training and participation in events have not just improved my knowledge but my confidence as well. SCHMTT faculty teaches students in very creative manner and encourage them to think out of the box. If you want to discover an international experience in the city of education in Pune, this campus is full of limitless opportunities and happenings.





## Ameya Kate

2014-17

PGD Hotel Management,  
PIHMS, New Zealand

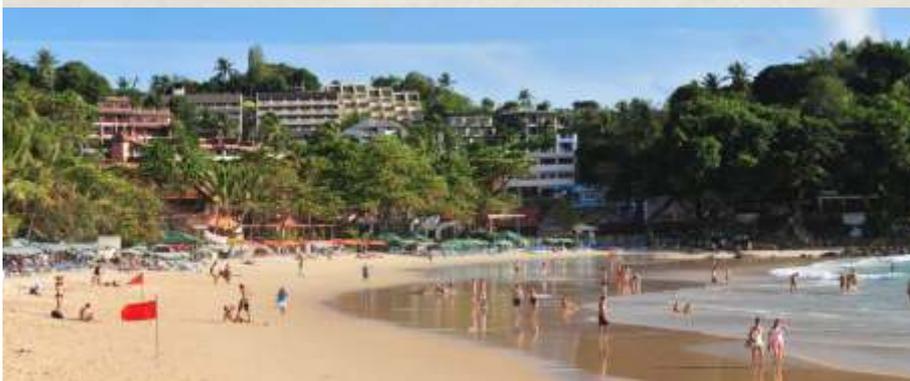


It Was a great experience at SCHMTT for the period of 3 years. I enjoyed every moment in the college and learnt a lot here. The Faculty is really well experienced and caring and guides the students at every step. The students are well groomed and trained to work at all the departments. This has really helped in my daily routine.

It was great to get selected Internship at Orchidacea Resort - Kata Beach, Phuket as I learn lot from this training program as a part of curriculum and institute has helped me in getting the dream location to get explore to tourism industry.



**Pacific International Hotel Management School (PIHMS). New Plymouth, New Zealand.**





ENABLING SUSTAINABLE DEVELOPMENT

## Sumit Jadhav

2014-17

Chef / Line Cook

Pelican's Nest Golf Club at Pelican Landing  
Southwest Florida USA



After completing my Graduation from SCHMTT, I pursued my further education at Le Cordon Bleu, Ottawa Culinary Arts Institute. I mastered advanced culinary techniques which can be applied to any style of cuisine. I also explored French culinary tradition, cuisines and current trends from around the world. My education at SCHMTT and Le Cordon Bleu has made me reach where I am today in my career.

Cuisine at Social Restaurant & Lounge and Sidedoor Contemporary Kitchen & Bar, Ottawa, Canada. Recently I have moved to Vancouver, British Columbia and am working at Joey Burrard . This is a snazzy chain of restaurants known for frozen cocktails offering an eclectic menu from sushi to steak. Trip Advisor rates it as #22 of 2,801 restaurants in Vancouver.

“One of the best times that I have had in my life – from every single perspective – academics, friends, and hanging out - The whole experience, was at SCHMTT!





## Sagar Vairage

2014-17

CHEF

T.G.I FRIDAY'S, PUNE



I had a wonderful experience in SCHMTT college, Everyone takes good care of the students .Everyone taught us in a very professional way and I see the college growing in stature due to quality education being imparted. One thing which I liked the most is , we get to do food festival on a very large scale which is one of the best experience one can see, and any student can show case his/her skills on this platform.

I have got intern in Marriott Hinjewadi which was the best learning experince for me which help to get job in TGIF.

Lots of competitions happen in the college which enhances the knowledge and confidence of the students. Lastly the college tries to place everyone in good companies' through their placement cell. I was selected as Management Trainee so that's how I started my career with college memories. Good job and keep growing!!!





ENABLING SUSTAINABLE DEVELOPMENT

## Prameet Dandage

2015-18

Wizz-Trip - Entrepreneur



My dream to enter the hospitality industry took concrete shape when I set foot into SCHMTT teaching, perfect grooming and a healthy blend of hands-on experience with theoretical background provided by the dedicated staff helped unfold my talents. A rigorous training at St. Regis, Singapore as a part of my internship enhanced my knowledge of the Hotel Industry. During my course I was lucky enough to get selected for internship at The St. Regis Singapore.

After completion of graduation from Hospitality Studies I have started my own Tour and Travel Agency in Nagar and recently has started new outlet at Pune. Tourism industry is booming day by day and I found this opportunity to start-up my own business.





## Shubham Kaisare

2015-18  
Pursuing, MBA



Studying at SCHMTT college of Hotel Management was one of the best decisions that I have taken in my life. The college offers facilities like a training kitchen, a guest room & a training restaurant. The superb facilities along with the excellent faculty make it a great opportunity for each person to learn & grow.

Once your college years are coming to an end, each student has a fear about getting a job. SCHMTT knows the right people in the industry. Each year we have the best hotels that come to the college for placement.

Participating in event and college activity has boost my confidence, also internship at Shangri-La's Le Touessrok Resort & Spa, Mauritius given me international exposure and learn lot from it.

Presently doing my MBA and looking forward to great hospitality career ahead.





ENABLING SUSTAINABLE  
DEVELOPMENT

## Vikrant Marathe

2015-18  
Pursuing, MBA



I had a wonderful experience in SCHMTT college, Everyone takes good care of the students. Everyone taught us in a very professional way and I see the college growing in stature due to quality education being imparted. One thing which I liked the most is, we get to do food festival on a very large scale which is one of the best experience one can see, and any student can show case his/her skills on this platform.

I have learnt lot from my trainings at LUX\* Le Morne, Mauritius and Crowne Plaza Pune City Center, Holiday Inn Pune Hinjewadi. I have taken extra effort to go for internship in all 3 years which has boosted my knowledge and skills, college tries to place everyone in good companies' through their placement cell.





## Saurabh Burhanpure

2015-18

Guest Relation Executive at OYO Rooms



SCHMTT was my home away from home. I love every moment I spent at SCHMTT may be it be the kitchen practical or serving over a food and beverage festival. There are always new skills to develop, people to meet and experiences to encounter that have helped me to succeed in the future.

I got intern in Amara Singapore which was amazing experience and because of enrolling into Hotel Management it become possible dream come true to go Singapore. To gain a experience to work abroad I am currently working with OYO rooms as GRE.

SCHMTT has inculcated in me through its course structure! It is well balanced with hands on experience on the various job roles of an hotelier and at the same time academically well planned – this allows you to express yourself and be well informed of the decision you make.



AMARA  
SINGAPORE





## Tanzif Hussain

2012-15  
Hospitality Sectors  
Wellington Institute of Technology



I graduated from SCHMTT Pune and that I studied at this institute was a great advantage. The institute helped me develop my basic skills and fundamentals very strong which helped me quickly rise through ranks in the hospitality industry.

I am happy that I chose SCHMTT for doing my Hotel management. All the professors are very knowledgeable, friendly & have guided me & trained me. I was given excellent training & Placement from the college. I really thank the entire Team for making me successful in my career.





## Prathamesh Hindalge

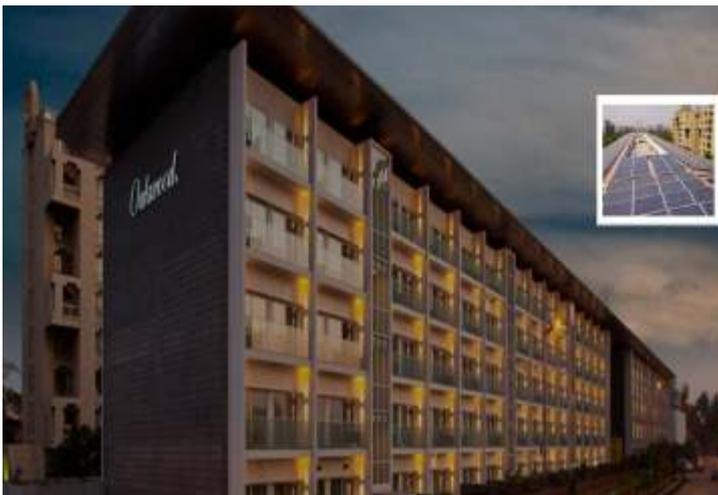
2010-13

Facility Executive V. Night Frank, Pune.



I have done my Internship at Hotel Akzent Alte Linde, Munich, Bayern, Gemany. My first job was at Oakwood as Front Office Executive throught college placement, As I am more interest in Facility Service I opted to join at Super Shine Cleaning Services pvt. Ltd, Pune. Presently I am working at Knight Frank Pvt. Ltd. Pune as Facility Executive.

Suryadatta College of Hotel Management, has in more than many ways contributed, not only to the professional, but also to the person that I am today. As a professional, I started achieving so much more than my own expectations in this industry, in my early days. SCHMTT college, cushions you by answering the simplest of doubts to taking the toughest of decisions, through teachers, who are truly mentors in every possible way.





ENABLING SUSTAINABLE  
DEVELOPMENT

## Siddharth Chandodkar

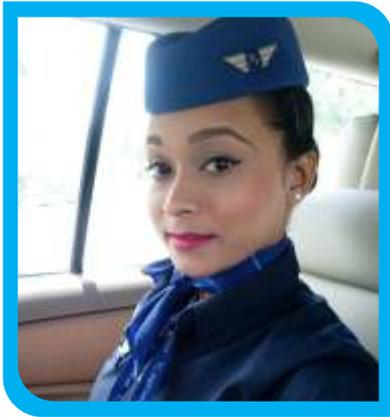
2015-18

Restaurant Supervisor, at GIA Restaurant, Kuwait City



With the help of SCHMTT I graduated in hospitality management. After completing my internship at Lux Hotel, Morne, Mauritius, I completed choose to work abroad, though the process was long to get visa process I opted to work and join at Trikaya restaurant to enhance my working skills.. I want to thank my teachers at SCHMTT and my colleagues who helped me to nurture my dreams in my college.





## Nova Nimji

2011-14

Cabin Crew, Air India, Chennai.



Currently working with Indigo Airlines as Cabin Crew based in Chennai. Home town is Bhandara district Maharashtra.

Education: BSC.HS graduate (71%) Post graduate in Banking Management Times Institute Mumbai.

Started career as chef commi 2 Club Mahindra Holidays resort, Coorg Karnataka.

Switch to: Planet Hollywood Resort ,Goa position was Commi - I. Got promoted to DCDP,

Then move to cruise lines Royal Caribbean cruises USA. Headquarters in Miami Florida. Worked in continental and Asian cuisine Rhome around 58 countries. Time came to settle down in India joined Indigo airlines I Worked on land, water, thing only left to explore was Air nad now happily enjoying this industry.

Suryadatta is one of the best college for hospitality services in India coz of this college I got all success in my life.

I was not able to speak sentence in English but those 3 years of my life made me a poised personality





MAYURESH PHANSALKAR  
BATCH 2014-17

## Mayuresh Phansalkar

2014-17

Chef,

FC Barcelona, Little Italy Group of Restaurants, Pune.



The three years that I spent at SCHMTT were a big transitional stage in my life. It helped me prepare myself to work with great confidence. The assignments were challenging. For my internship I opted to do it from my Native place and for internship at Welcome group Rama INTERNATIONAL Aurangabad.

Suryadatta Institute of Hotel Management is a brand that creates school of opportunity to the outspoken talent. It combines a legacy to shine the students all around the world.





## Rishabh Mahajan

2014-17

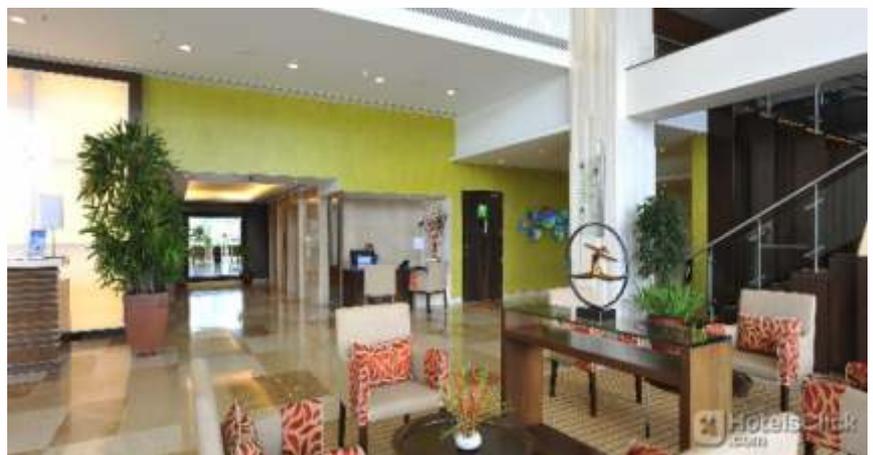
Travel Consultant, Cox and Kings



When I first stepped into Suryadatta Institute of Hospitality management Pune campus, I knew deep within, that with the kind of infrastructure and facilities the institute offered, I would excel. My passion is “food “in terms of food preparation, plate presentation and food innovations as I always wanted to be in Tourism Sector. The classroom teaching coupled with practical sessions provided me the zeal required in nurturing my talent.

The overall experience gained during professional training in Hotel Holiday Inn and participation in various curricular and co-curricular activities enhanced my performance both personally and professionally. The teaching- learning experience has been great over the three years and all the credit goes to the institute, amazing faculty, great and committed administration work force and my fellow students.

I learn the most of my professional skill during my internship at Holiday Inn Pune Hinjewadi





ENABLING SUSTAINABLE  
DEVELOPMENT

## Sanket Hulawale

2014-17

Entrepreneur – OWNER London Street Lounge , Pune



The SCHMTT aims at enhancing our knowledge, skills and aptitude. They opened the doors for my personal and professional development. I had a very good experience with the faculty members. They taught me not just to learn but to explore. The projects and presentation have not just improved my knowledge but my confidence as well. SCHMTT faculty teaches students in every creative manner and encourage them to think out of the box. Through college I got opportunity to get training at Keya Mahabaleshwar 5 sar property, I got trained in all four departments which helped me in opening my our lounge in pune, today I am happily running the London street Lounge restaurant. Big thanks to SCHMTT team.





## Shubhankar Joshi

2014-17

Hakuna Matata Food Truck Pune



It has been an amazing journey, studying under hospitality professionals and especially being a part of the SCHMTT family during the last three years. Residing within the campus as a hosteller was a good experience, considering the fact that the college has state of the art infrastructure and facilities that makes it even more interesting.

I truly believe that I'm ready for the hospitality industry after gaining a lot of experience not only from classes but also from curricular and co-curricular activities. I thank my mentors and colleagues, for moulding me into the hospitality product that the industry needs.

Participating in college activity made me active, efficient to open my own food business and my friends in college helped me bring up confidence in me.





## Varun Chinchwadkar

2017-18

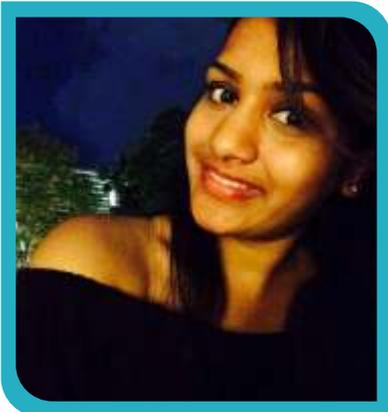
PGD IN HOTEL MANAGEMENT  
PIHMS, PLAYNOOUTH, NEW ZEALAND.



My right choice to take admission in this institute after shifting to SCHMTT from one of the hotel management college from Pune in my second year, it has helped me to grow and have a successful career in field of Hotel management. The faculties very dedicatedly guide every student to select right career path. The teachers has taken my complete followup so I reach college every day and attend practical and classes. My mentor has guided to to get right choice for me after completion of my graduation and today I am studying my post graduation in Hotel Management in New Zealand

I was lucky enough to get opportunity to get internship at Orchidacea Resort - Kata Beach, Phuket assisted by college.





## Tanuja Thombre

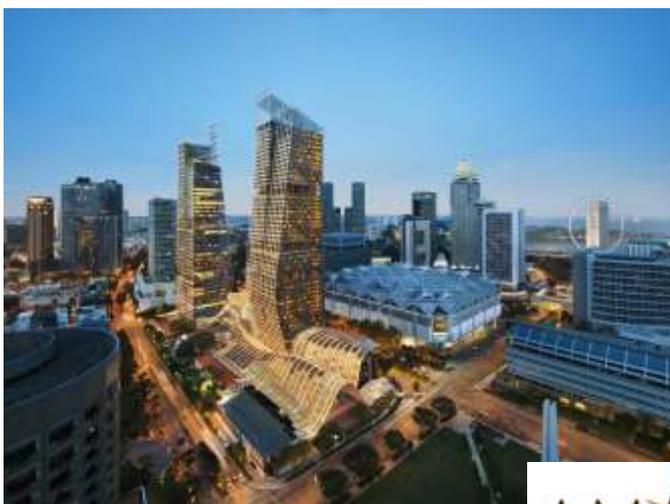
2015-18

Guest Relation Executive at OYO Rooms



Suryadatta Institute is not just a school that provides you with valuable knowledge and training for your professional life, it is an experience that will change your life forever. This goes far beyond the very capable, professional and always helpful academic staff, the intensive on-campus training programs and the challenging industry placement. From day one we learned to always push ourselves beyond excellence and then push some more.

I got intern in JW Marriot Singapore which was amazing experience and because of enrolling into Hotel Management it become possible dream come true to go Singapore. To gain a experience to work abroad I am currently working with OYO rooms as GRE.



AMARA  
SINGAPORE





ENABLING SUSTAINABLE DEVELOPMENT

## Tanmay Pachlak

2014-17

CHEF, LANDING CLUB, SAVANNA GEORGIA, USA



Buraaah..! This was my feeling when I got selected LANDING CLUB, SAVANNA GEORGIA USA for my 1 year internship J1 visa in USA.

It has been a tremendous learning experience at SCHMTT where I got the service attitude and also learnt various international cuisines from Oriental to French. Italian, Mexican to Lebanese and it has helped in working at , LANDING CLUB, SAVANNA GEORGIA, USA. This has been a dream start to my career and it has come true because of my gurus at SCHMTT, who made sure my overall development.

Participating in Them lunch, food festivals and various theme activity given me real push and enhanced my skills in kitchen operations.





## Anuja Barge

2010-13

F & B Associate

Singapore Marriott Tang Plaza Hotel



I always wanted an international training exposure in Hospitality Industry and I thank my college for providing it with such good option. I have now successfully completed my training in Singapore Marriott Tang Plaza Hotel. This would not have been possible without my mentors who have been very helpful in grooming my personality and giving me the right skills to crack the interview. I sincerely thank SCHMTT for bringing the change in me and shaping my career. I have joined Emirates November 2018, Dubai, United Arab Emirates and living my dream job. Hospitality industry throws lot of opportunity for the one who have vision to fly.





ENABLING SUSTAINABLE DEVELOPMENT

## Isha Limaye

2010-13

Works at SKYCITY, New Zeland



Being a student for three years at this prestigious institute, it is evident that every product of this institute is destined for greater achievement. The faculty with their rich experience and expertise imparts knowledge to the students by using modern techniques effectively, which is an ode to the state of the art infrastructure on a two-acre campus. All-in-all, it's a great course, with great infrastructure, teaching faculty and staff and amazing colleagues!

I have got intern in Le Meridien, Pune in second year as part of course, After completion of my graduation I studies further at AUT - Auckland University of Technology. At present I am working with SKYCITY





## Ajinkya More

2010-13

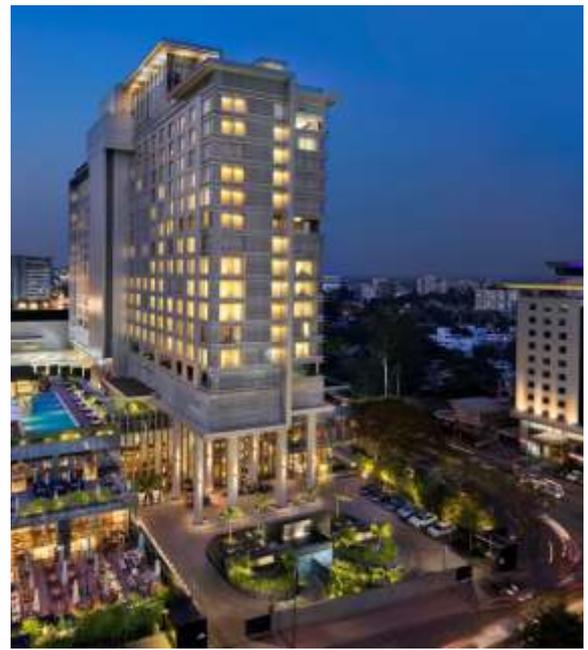
Works at Cidade de Goa  
Associate at JW Marriott Hotel Pune



I feel honored and privileged to be a part of SCHMTT. The state of the art institute has not only given me education but also the most extensive knowledge about the hospitality industry all around the world. The Director, faculty and staff have played a major role in bringing out the best in me and given me the confidence of being the individual that I am.

Being from small village, mentors have boosted my confidence and I got opportunity to get internship at JW Marriott Hotel Pune, presently working with Cidade de Goa which I always looked for.

The fact that the institute provides its students the wings and encourages them to showcase their strengths and talent is commendable. I am proud to be a part of the Suryadatta family.”





ENABLING SUSTAINABLE DEVELOPMENT

## Adarssh Bhagwat

2015-18

F & B Associate, The oberoi, mumbai



As an ex-student of SCHMTT, and one of the pioneer students of the institute, I feel honored and privileged to be a part of such a family. The state of the art institute has not only given me education but also the most extensive knowledge about the hospitality industry all around the world. The Director, faculty and staff have played a major role in bringing out the best in me and given me the confidence of being the individual that I am. The fact that the institute provides its students the wings and encourages them to showcase their strengths and talent is commendable. I am proud to be a part of the Suryadatta family. It was great to be get internship at Lux Le Morne Mauritius to explore International food and service standards.

I am proud to say that as SCHMTT alumni that out of 100 plus candidate I got selected at Oberoi, as efforts from my teachers helped me to crack the interview.





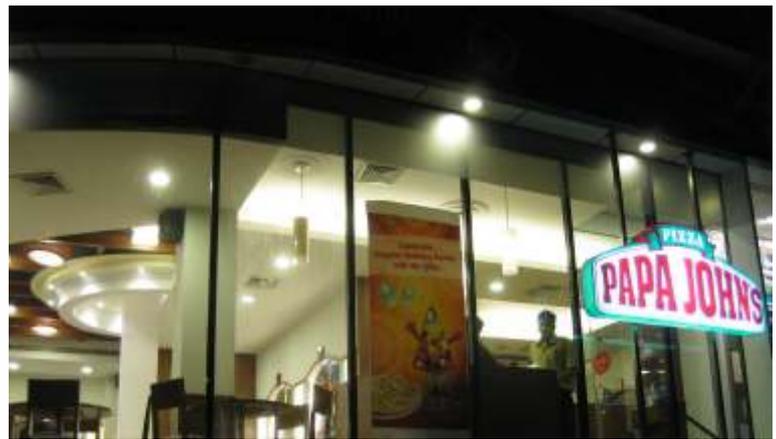
## Swapnil Jadhav

2010-13

Outlet Manager, Papa Johns, Pune



I feel honored and privileged to be a part of such a family. The state of the art institute has not only given me education but also the most extensive knowledge about the hospitality industry all around the world. The Director, faculty and staff have played a major role in bringing out the best in me and given me the confidence of being the individual that I am. The fact that the institute provides its students the wings and encourages them to showcase their strengths and talent is commendable. I am proud to be a part of the Suryadatta family.”





ENABLING SUSTAINABLE  
DEVELOPMENT

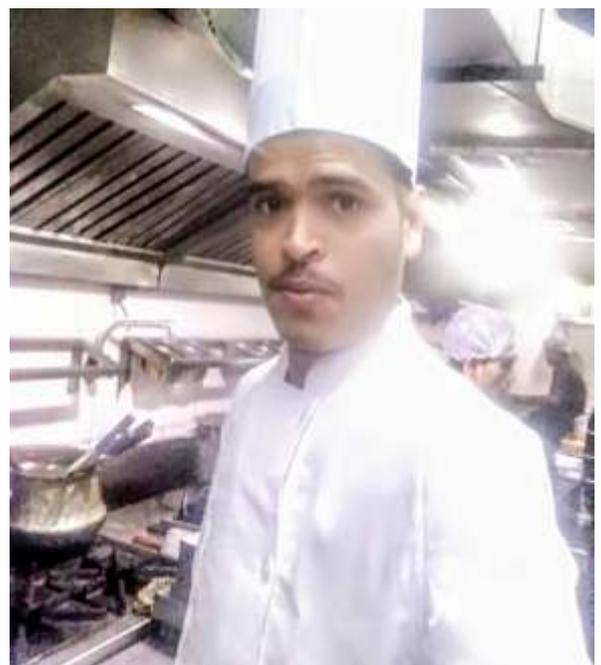
## Gaurav Kashikedar

2014-17

Bar Supervisor at JW Marriott Mumbai, Juhu



The degree programme at SCHMTT has been the most challenging thing in my life. My first reaction was: “What? How is it possible to fulfill all these tasks and meet all of these expectations?” But I did it! And now I won't be afraid if a future employer gives me seemingly “impossible” tasks and responsibilities. SCHMTT taught me that nothing is impossible.





## Dhaval Vyas

2015-18

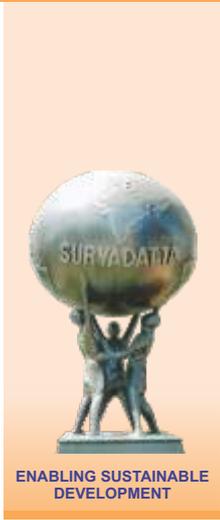
Business Development Executive  
at JolestoWatts - J2W



The combination of interesting theory and challenging practicals at SCHMTT is another big step on the ladder for my career success. You gain invaluable international experience and perspectives, invaluable personal and professional skills, and an invaluable group of friends that makes the institute a really worthwhile experience.

I was always interested in Travel & Tourism sector and for my internship I choose to go Travel sector for trainin and also selected this as my career option after completion of my graduation. You can very well enter into the world of tourism after doing Hotel Management.





## Shravan Deshpande

2013-16

Associate at Veena World



.The main reason why I choose Suryadatta College is because of placement. When I first came here, I feel the atmosphere is great because all people here are friendly. The library here is fully renovated, the computers are fully equipped .So far I am happy studying here because all the seniors are very kind and willing to help you whenever you have questions or problems. The lecturers here in College are also patient with every student and their teachings are creative so that students will not be bored while studying.

My training at Hotel Royal Queens Singapore made my dream come true to visit Singapore. As I had interest in Tourism at present I am working with Travel Organisaition





## Priyesh Shinde

2015-18

Event Organizer,  
Veera Productions Even Company, Pune



I come from a family of hospitality entrepreneurs and Hospitality is in my blood. Hence I was looking for an institution that could help me develop a career in the hotel industry. Suryadatta School of Hotel Management is the right choice because it prepared me to get into the workforce with great knowledge and the ability to enter into leadership roles.

I got chance to go to Mauritius for my internship during the course in second year and at present working with event organization and also managing the family restaurant names Sarovar.

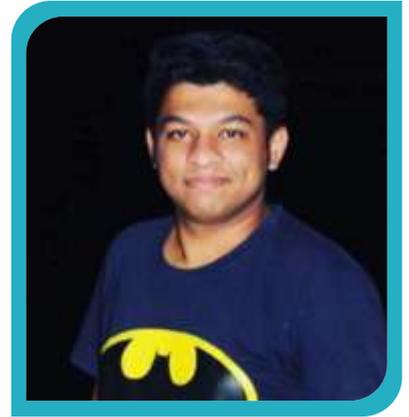




## Sunit Chebbi

2014-17

Front Desk Receptionist at Elite Seef Residence & Hotel, Bahrain



Academically, the course was structured and designed in an effective, efficient and engaging manner. This was in turn delivered by faculty of the highest quality which made it easier for the student to comprehend and understand what was being taught. This was important, but not my biggest take away from the three years spent there.

My training at Novotel Pune Nagar Road





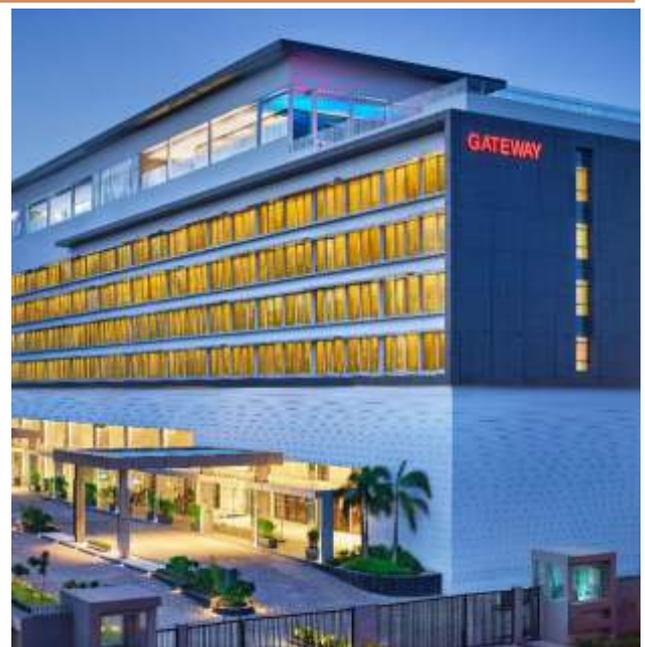
## Praful Bafna

2014-17

The Beer Café, Sr Team Member, Pune



The Hospitality Management Program at SCHMTT is a great starting point for those with any experience, and finds a passion for the industry. This program will set you up for success for not only a managerial role in the Hospitality Industry, but for in any industry you chose in the long run, and in your personal life. Even today, I find myself using many of the skills learned, and still hear the advice and voices of my mentors in the back of my mind.





ENABLING SUSTAINABLE  
DEVELOPMENT

## Mohit Sheode

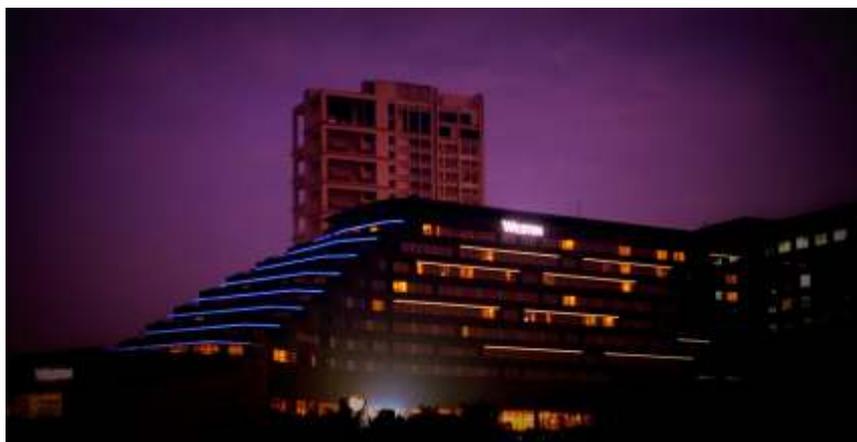
2015-18

Front office executive, Hotel Pride, Pune



From the first moment I came to the Suryadatta Institute, I was greeted with energy and enthusiasm. This institute exposes us to an ocean of opportunities which would make us more focused and interested in this industry. The unconditional love and support of the faculty members give us the opportunity to fly and achieve milestones. I feel privileged to join this institute as they guide and provide us with all the amenities needed for a great education. Induction activity has helped me to understand the program and made me comfortable with choice I have made to study.

I have done my internship at Hotel WestIn at Pune and got placement at Hotel Pride, Pune, I thank to placement team for the efforts.





## SAURABH BHOSALE

BATCH 2014-17

F & B Associate, Trident Oberoi Hotel Nariman Point



Suryadatta college is so much more than just a good college for Hotel management. It focuses on not just the subjects to study but as well on your personal development as a person. The activities such as presentations, online assessments, practical's of restaurant service, Housekeeping and culinary taught in depth. Isn't it great when you are given the choice to go to a city you like for your placements & internships? And that is what SCHMTT gave. For me it was a great decision to study at SCHMTT and I definitely would recommend it to students who wish to grow in their career and be successful.

SCHMTT teachers have taken good efforts to practice for my interview for Oberoi and given me opportunity to appear for it resulted in getting selected for Oberoi Hotel at Mumbai. I am having great learning experience here at present.





ENABLING SUSTAINABLE  
DEVELOPMENT

## Mohsim Musa Shaikh

Batch 2011-14  
Cafe manager, Cafe Coffee day



I loved my time here at SCHMTT. This is such a great family with the opportunity to create lifelong friendships with people from many diverse cultures brought together by similar interests. I have enjoyed how this course was able to integrate events and hotel management in a unique and valuable way. The small size of the class enables you to settle more easily into college life and allows for more innovative and fun learning methods.

I have taken extra efforts opted to get internship in first and second year at pride hotel Pune





## Prateek Sharma

BATCH 2010-13.

MANAGER, BAROMETER, PUNE



SCHMTT being one of the top Hotel Management colleges in Pune, with its state of the art infrastructure and professionally experienced faculties. I feel proud of myself to say that I am a student of SCHMTT. The Personality Development classes have greatly encouraged my all round development that I am confident of doing very well at the Campus Interviews next year. The Industrial Visits, Seminars, workshops, Guest Lectures by Industry Professionals, keep us updated about the developments in the Hospitality Industry.

My interest in bartending has made me able to work at manager level now with good experience being getting worked hotel Taj Blue Diamond Pune after my graduation. Internship at Malaysia helped me to gain good bartending experience with professional bartenders over there.





ENABLING SUSTAINABLE DEVELOPMENT

## Bibek Thapa

2014-17

Assistant Professor at  
Nepalguni Hotel Management College



I loved my time here at SCHMTT. This is such a great family with the opportunity to create lifelong friendships with people from many diverse cultures brought together by similar interests. I have enjoyed how this course was able to integrate events and hotel management in a unique and valuable way. The small size of the class enables you to settle more easily into college life and allows for more innovative and fun learning methods.

SCHMTT Pune gave me a rewarding experience to learn about the hospitality industry at grass root levels. The institute has been vital in helping me create a strong foundation and understanding of hotel operations and guest service management.





## Shreya Bharamgude

2014-17

Studies at University of Greenwich



Being a girl, I always wanted to join an industry which is safe, secure and also provide good career opportunities to excel in future. I was fortunate to get counseled by SCHMTT and took admission in the institute. My college not only gave me theoretical knowledge but also helped in getting practical exposure through relevant training and industry visits. My faculty also focused on my personality & grooming standards which brought the "Better Me" and helped to grab international internship.





## Jayesh Gawate

2009-12

Works at Hotel Roland Kuffler  
Munich, Germany



"I am grateful for the need that SCHMTT fulfilled in my life. The three year period it took me to complete the requirements for the degree was an exceptionally fine educational experience. The competency and the professionalism of the professors were nothing less than outstanding. It allowed an easy, smooth, and rewarding transition from a novice to a professional in the Hospitality industry. I am pleased and proudly say that I belong to the SCHMTT clan."

It's nothing but a dream comes true to be in Germany for my Internship. I have taken classes for German language at SCHMTT and able to crack the interview, I heartily thank to all my teachers and principal at SCHMTT.





## Mohnish Mutkure

2014-17

F & B Associate, Crown Plaza Pune



As an ex-student of SCHMTT, and one of the pioneer students of the institute, I feel honored and privileged to be a part of such a family. The state of the art institute has not only given me education but also the most extensive knowledge about the hospitality industry all around the world. The Director, faculty and staff have played a major role in bringing out the best in me and given me the confidence of being the individual that I am. The fact that the institute provides its students the wings and encourages them to showcase their strengths and talent is commendable. I am proud to be a part of the Suryadatta family.”



**CROWNE PLAZA®**  
HOTELS & RESORTS



ENABLING SUSTAINABLE DEVELOPMENT

## Jaydeep Mahabaleshwarkar

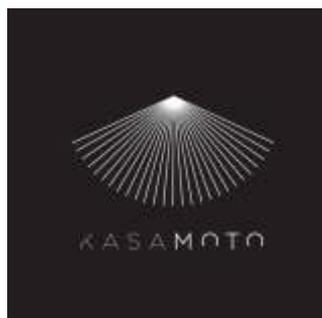
2014-17

Line Cook at Kasa Moto, Toronto, Canada.



I chose Suryadatta college because I wanted to study hospitality at the highest level of professionalism. Our Institute provides the right atmosphere for students to truly grow and learn within a multicultural and diverse environment. Teamwork is an important part of the intensive program, and has given me friends and skills for life." I am highly grateful to the Management, Principal and my professors for encouraging me to excel in my carrier.

I got boost to my interest in the hospitality when I got internship at Hotel Equatorial Penang and then I got chance to work at WinStar World Casino and Resort USA. I am lucky enough to work at present in Kasa Moto, Canada, I thanks to SCHMTT team.





## Akshata Karasgimath

2014-17

Works at Elite Crystal



Being a girl, I always wanted to join an industry which is safe, secure and also provide good career opportunities to excel in future. I was fortunate to get counseled by SCHMTT and took admission in the institute. I have done my internship at The Westin Pune Koregaon Park in First year and second intern at Sun City Hotel Pattaya. At present I am associated with Elite Crystal, Kuwait in F & B department. My college not only gave me theoretical knowledge but also helped in getting practical exposure through relevant training and industry visits. My faculty also focused on my personality & grooming standards which brought the "Better Me" and helped to grab international internship.



## Guest Lectures

In its endeavor to provide consistent value-addition to its students who are in pursuit of excellence, SCHMTT has been undertaking several value-based initiatives, strengthening the Institute-Industry Interface.

Guest lecturers are regularly invited from the industry to encourage the students to deliberate on contemporary relevant industry issues. These lectures are guided by iconic professionals who are trend setters of the Industry and who, while making the desired impact on the student community, do not remain totally immune to the enthusiastic young knowledge seekers, resulting in a Reverse brain gain”.



**Mr. Sudhir Andrews**  
Hospitality Educationist



**Mr. Sanjeev Kapoor**  
Celebrity Chef



**Mr. Jimmy Shaw**  
MD Shawman Software



**Mr. Vijayan Gangadharan**  
General Manager - Four Points by Sheraton  
Pune



**Mr. Vishal Chordia**  
Director Marketing Strategy - Suhana Masala



**Ms. Neeta Dularam**  
Director - Queen's of India at the  
Bali Dynasty Resort



**Mr. Samar Kamulkar**  
HR Director - Royal Caribbean Cruise



**Mr. Sameer Ghate**  
Manager Starbucks



**Ms. Samana Tejani**  
Director Operations for Gits Food Products Pvt. Ltd.



**S. Sophie Reynaud & Ms. Myriam Marescot**  
Institute Paul Bocuse, France



**Mr. Manikant Koppu**  
Training Manager - Novotel Hotel, Pune



**Mr. Mandar Bhosale**  
Chocolatier



## Extra Curricular Activities @ SCHMTT

Students at SCHMTT are also exposed to extracurricular activities in addition to their academics.

### Cultural Programs

**Cultural Programs** - Students enthusiastically take part in the cultural activities and exhibit their talent.



### Corporate Social Responsibility

The students are educated on the importance of helping the less privileged and needy. Our students have conducted Cookery Classes for the inmates of Manvya, a home for AIDS inflicted children & have helped farmers in rice transplantation. Bakery Classes for rural women & activities under National Service Scheme are also organized.



### Sports

Students are encouraged to take part in sports activities for their all round development.



# महाराष्ट्र टाइम्स

सूर्यदत्त इन्स्टिट्यूटच्या विद्यार्थ्यांचे यश

म. टा. प्रतिनिधी, पुणे

सावित्रीबाई फुले पुणे विद्यापीठाने घेतलेल्या बीएससी हॉस्पिटॅलिटी अभ्यासक्रमाच्या परीक्षेत सूर्यदत्त कॉलेज ऑफ हॉस्पिटॅलिटी मॅनेजमेंट, ट्रॅव्हल अँड टुरिझमच्या विद्यार्थ्यांनी लक्षणीय यश मिळवले आहे. या परीक्षेत वसदा तुलसी (८२ टक्के), नेहा काळे (७२ टक्के) व स्वानंद पंत (७० टक्के) यांनी विद्यापीठाच्या बाबतीत स्थान मिळवले. या यश्याबद्दल कॉलेजच्या प्राचार्य डॉ. शेफाली जोशी व संस्थापक डॉ. संजय चोरेडिया यांनी विद्यार्थ्यांचे अभिनंदन केले.

# TIMES OF INDIA

## NEWS DIGEST

### Students bag internships

As many as 41 students from the hotel management institute at the Suryadatta Group of Institutes have bagged an opportunity to intern at international hotels in New Zealand, Singapore, Mauritius, Seychelles and Dubai, among others as well as five and seven star hotels in India.

# Sakal Times

MONDAY MARCH 9, 2015

## Cultural activities mark annual gathering

**Pune:** The Suryadatta Hotel Management students organised Annual Gathering 2015. A Colourful Beginning of a Cultural Awakening, recently. The event was organised on the occasion of Suryadatta Group of Institutes Foundation Day at Suryadatta Bavdhan campus, Pune. The event was inaugurated by Director and Founder Chairman Dr SB Chordiya. The two-day event comprised cultural events that included dances (solo and group) theme, traditional, folk, Bollywood and contemporary dances, singing (Indian Carnatic Vocal, Indian Classical and Western) and instrumental numbers.



### Hospitality students throw an Arabian Food Festival

The students of Suryadatta College of Hospitality Management, Travel and Tourism recently participated in the Arabian food festival organized on the college campus. General manager of Bank of Maharashtra, Ashok Magharam, inaugurated the festival. The festival programme was based on the themes of music lamp of Aladdin, Al Baha and 40 thieves, and adventures of Sindbad, setting up of lamp, incense and curtains. The food items offered various shabith, chicken shawarma, shawarma, vegetable shawarma, falafel, hummus, Pita bread and various other non-vegetarian dishes. More than 400 enthusiastic food lovers enjoyed the Arabian food festival organized by the students. Students also participated in various cultural programmes based on Arabic traditions.

More than 400 enthusiastic food lovers enjoyed the Arabian food festival



पुणेतील शीम डिनर आयोजक बसत बसत सुखद यशस्वी शिफारस करताना डॉ. शेफाली जोशी यांनी अभिनंदन केले आहे.



### दिल्ली के 'ह्यूमन रिसोर्सस' द्वारा 'सूर्यदत्ता' को पुरस्कृत किया गया

पुणे, १२ मार्च (एन.टी.) - सूर्यदत्त होटल मॅनेजमेंट इन्स्टिट्यूटच्या वतीने आयोजित झालेल्या २०१५ च्या वार्षिक गोळावण्याच्या कार्यक्रमात सहभागी झाल्या असलेल्या विद्यार्थ्यांनी लक्षणीय यश मिळवले आहे. या परीक्षेत वसदा तुलसी (८२ टक्के), नेहा काळे (७२ टक्के) व स्वानंद पंत (७० टक्के) यांनी विद्यापीठाच्या बाबतीत स्थान मिळवले. या यश्याबद्दल कॉलेजच्या प्राचार्य डॉ. शेफाली जोशी व संस्थापक डॉ. संजय चोरेडिया यांनी विद्यार्थ्यांचे अभिनंदन केले.



### 'सूर्यदत्ता'मध्ये थीम डिनर उत्साहात

पुणे, १२ मार्च (एन.टी.) - सूर्यदत्त होटल मॅनेजमेंट इन्स्टिट्यूटच्या वतीने आयोजित झालेल्या थीम डिनर आयोजक बसत बसत सुखद यशस्वी शिफारस करताना डॉ. शेफाली जोशी यांनी अभिनंदन केले आहे.

# सकाळ

## हॉस्पिटॅलिटी परीक्षेत 'सूर्यदत्त'चे यश

पुणे, ता. २३ : सावित्रीबाई फुले पुणे विद्यापीठाने घेतलेल्या बीएससी हॉस्पिटॅलिटी परीक्षेत सूर्यदत्त कॉलेज ऑफ हॉस्पिटॅलिटी मॅनेजमेंट, ट्रॅव्हल व टुरिझमच्या विद्यार्थ्यांनी यश मिळविले आहे. या परीक्षेत महाविद्यालयाचे तीन विद्यार्थी चमकले. वसदा तुलसी (८२.०० टक्के), नेहा काळे (७२.०० टक्के) आणि स्वानंद पंत (७०.०० टक्के) यांनी यश संपादित केले आहे. प्राचार्या डॉ. शेफाली जोशी यांच्यासह सर्व शिक्षक व कर्मचाऱ्यांनी या विद्यार्थ्यांचे अभिनंदन केले.

# The Indian EXPRESS

A HOSPITABLE TIE-UP



SURYADATTA COLLEGE of Hospitality Management, Travel and Tourism (SCHMITT) has tied up with the American Hotel and Lodging Educational Institute (AHLEI) to offer international certificate courses. The courses are offered in four core areas — food and beverage service, food production, housekeeping and front office. The duration of the programme is six months. The admission process will be on throughout the year and aspirants don't need to write an entrance exam. The course material is designed with direct inputs from leading hotel brands around the world.



# Glimpses of Celebrities @ Suryadatta



# COURSES OFFERED BY SURYADATTA GROUP OF INSTITUTES

Trusted Name for Holistic Development and Quality Education @ Affordable Fees with round the year value addition through series of activities and modules to become successful entrepreneur and professional.

**SURYA-KIDS**  
www.suryadattaschool.org



Recognized by Govt. of Maharashtra  
**Play Group to Sr. KG**  
Pre-Primary Section  
SNS | M. 8378992127 / 8956938604

**International Standard  
CBSE Affiliated School**  
www.suryadattaschool.org



**Std. I to Std. XII**  
Primary, Middle School, Secondary  
& Senior Secondary School  
SNS | M. 8378992127 / 8956938604

**Junior College  
& Higher Secondary**  
www.sjcpune.org / www.spspune.org



Approved by Govt. of Maharashtra  
**XI & XII**  
Arts, Commerce & Science  
IT / Bifocal & Vocational Courses (MCVC)  
SJC & SPS | M. 7774039902 / 8956943822

**Senior College  
Management & IT**  
www.scmirt.org



Savitribai Phule Pune University Affiliated  
• B.Com • BBA  
• BBA-CA • BBA-IB  
• BSc-CS • BSc-Animation  
• MSc-CS • M.Com  
SCMIRT | M. 8956932419 / 020-67901323

**Hotel Management**  
www.schmtt.org



Savitribai Phule Pune University Affiliated  
• **B.Sc.-HS**  
SCHMTT | M. 8956938603 / 8956932408

**Management**  
www.simmc.org



Savitribai Phule Pune University  
Affiliated & AICTE approved  
**MBA** (Major & Minor  
Specialization)  
SIMMC | M. 9112297604 / 8956932402

**Management**  
www.simmc.org



AICTE approved  
with Dual Specialization  
**PGDM** Both Major  
for Assured Success in Corporate World  
& Creating New Ventures  
SIMMC | M. 9112297604 / 8956932418

**Multimedia Graphics  
& Animation**  
www.suryadatta.org



S. P. Pune University  
Affiliated  
**B.Sc. Animation**  
@ SCMIRT  
YCMOU  
Affiliated  
**B.Sc. MGA**  
@ SIVAS  
SCMIRT & SIVAS | M. 8956932405 / 8956932415

**Interior Design**  
www.sgiplat.org



MSBTE Affiliated  
**DIDD**  
Diploma in Interior  
Design & Decoration  
PIAT | M. 8956932416 / 020-24325830

**Design Institute**  
www.sgisivas.org



YCMOU Affiliated  
Recognized Govt. of Maharashtra  
**BSc-ID**  
Alongwith Value Added Modules  
SIVAS-SID | M. 8956932405 / 8956932415

**Fashion Design**  
www.sgisift.org



YCMOU Affiliated  
Recognized Govt. of Maharashtra  
**B.Sc-FD**  
Alongwith Value Added Entrepreneurship Modules  
SIVAS-SIFT | M. 8956932405 / 8956932415

**Institutes Entrepreneurship  
& Skill Development Courses**  
Learn While You Earn | Earn While You Learn

- Interior / Fashion Design
- Corporate Business Analyst
- Digital Marketing
- Animation, Multimedia etc.

SIESD | M. 8956932405 / 8956932415  
• **Event Management @ SIMCEM**  
Extensive Practical Exposure to  
Enable Start your own Venture  
SIVAS-SIMCEM | M. 8956932405 / 24325830

Suryadatta Group - Edu-Socio Connect Initiative offering various voluntary skill based modules & awareness programs Free of cost education to the needy, deserving, economically deprived strata of the society and to devang children.



Estd. 1999 | Suryadatta Education Foundation's  
**Suryadatta® College of Hospitality Management  
and Travel Tourism (SCHMTT)**

[Affiliated to Savitribai Phule Pune University, approved by DE/DTE & recognized by Government of Maharashtra]  
Savitribai Phule Pune University ID No.: MIC/71/779/2004 | College Code: 779

Admin Office & SCHMTT Campus : Sr. No. 342, Bavdhan, Pune - 411021, Maharashtra, India.

Tel: 020- 67901300 / 324 / 347 Mobile: 8956938603, 8956932408 Email: admission@suryadatta.edu.in

Website: www.schmtt.org / www.suryadatta.org & Follow us on :     



*Suryadatta - Shaping up a complete Human Being!*